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MODERN MIXES

For BAKERS

LATEST EDITION

Calumet Baking
Powder Company
Chicago

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Modern mixes for bakers

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MODERN MIXES

For Bakers

Price $2.00

Calumet Baking
Powder Company
Chicago

Twelfth Edition, June, 1921

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by
Calumet Baking Powder Co.
Chicago

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An Endorsement from America's Greatest Pastry Cook—Paul Richards

I take pleasure in stating that the recipes contained in the book, "Modern Mixes for Bakers," published by the Calumet Baking Powder Co., have been revised by me and that they are absolutely correct and practicable. I know one retail bakery which has built up a retail business of $150,000.00 to $175,000.00 a year by using these recipes. There is no other book on the market which contains better or more useful recipes than "Modern Mixes."

(Signed) PAUL RICHARDS,
604 Huron Street, Toledo, Ohio

1445750

If you do not understand any of the recipes or instructions in this book kindly write to Mr. Richards at above address. He will take pleasure in giving any further information desired on any baking question.

Calumet Baking Powder

is guaranteed in every respect

WE, the undersigned, do hereby guarantee Calumet Baking Powder to comply in every respect with all State Laws as well as the United States Pure Food Law.

WE also guarantee that Calumet Baking Powder is prepared from the finest materials possible to select, that the goods are pure and wholesome in every particular and, further, nothing injurious is left in the food.

CALUMET BAKING POWDER CO.

Warren Wright
President

Introduction

THESE recipes have been carefully selected from thousands submitted and form in the aggregate the most complete assortment of tried and tested formulæ that has ever been presented to the trade.

Practical in every respect, perfect in proportions, the finished bakings superior in appearance and taste, they are business producers and will appeal to a high grade clientele.

Particular care has been exercised to secure that home-made taste and appearance so desirable in bakery goods and a trial will result in a larger demand from the housewife, anxious to be relieved from the drudgery of baking.

Standardize your product—the secure way to success.

The Calumet Baking Powder Co. extends its sincere thanks to the noted Chefs, Bakers and Cooks who by their contributions have made this book possible and presents it in the hope that it will prove a valuable factor in increasing the business of bakers everywhere.

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Testimonials

Chas. Weeghman
Main Office 812 Otis Building
Chicago

10 Restaurants in the Loop District

Commissary and Bakeshop 169 West Madison St.

November 9, 1914.

Calumet Baking Powder Company, Chicago, Ill.

Gentlemen:

We have tried all kinds of baking powder, standard brands, as well as special makes. Our experience is in favor of your goods, which we have used continuously for years. Our pastries are better than ever.

Since using Calumet we are no longer troubled with that "baking powder taste" frequently following the use of other products. In "Individual Chicken Pies" and Hot Cakes this improvement is especially noticeable. We cannot say too much for your product.

Yours very truly,
CHAS. WEEGHMAN.

Hotel Pfister
Milwaukee, Wis.

November 25, 1914.

Calumet Baking Powder Co.,
4100 Fillmore St., Chicago, Ill.

Gentlemen:

It gives us great pleasure to advise that we have been users of Calumet Baking Powder for the past few years, and it has always given the best of satisfaction.

Wishing you continued success, we are,

Very truly yours,
HOTEL PFISTER,
Per Ray Smith.

Barnard Cafe
609 Fifth Street
Sioux City, Iowa

Calumet Baking Powder Company, Chicago, Ill.

Gentlemen:

I have had about fifteen years' experience in the hotel and restaurant business and I have tried about all of the different kinds of baking powder. I have never found any that would give me the satisfaction that Calumet has.

Yours sincerely,
BARNARD CAFE,
E. A. Barnard.

Testimonials

Republican House
Milwaukee, Wis.

November 25, 1914.

Calumet Baking Powder Company, Chicago, Ill.

Gentlemen:

It gives us much pleasure to say a word of commendation on behalf of the Calumet brand of baking powder which we have used with such success in our Culinary Department.

We can say in its behalf that it does its work quickly and that it is one of the most economical of powders which we have used in our Pastry Department.

Very truly yours,
THE CHAS. F. KLETZSCH CO.,
A. P. D.

The Albany
Denver, Colorado

December 1, 1914.

Calumet Baking Powder Company, Chicago, Ill.

Gentlemen:

I will say that we have used Calumet for several years, and as the Albany Hotel is widely known throughout the United States, and as no small amount of our reputation depends upon our table, we assure you that we would not have continued to use it had we not have had the utmost satisfaction.

Wishing you continued success in your new factory, we remain,

Yours respectfully,
THE ALBANY HOTEL,
By Norman W. Kelk, Steward.

Congress Hotel & Annex
Chicago

November 21, 1914.

Calumet Baking Powder Company, Chicago, Ill.

Gentlemen:

After having tried many brands of baking powder we found your goods to give us better results. This is especially true in our fine pastries, for which our several restaurants are famous. We have used Calumet continuously now for the last three years and cannot say too much in its praise.

Yours very truly,
CONGRESS HOTEL COMPANY.

Testimonials

The Vienna Bakery
621 E. Monroe St.
J. Rodenburg and T. Steinke, Proprietors
SPRINGFIELD

October 16, 1914.

Calumet Baking Powder Company, Chicago, Ill.
Gentlemen:

We have experimented with many brands of baking powder but have failed to find one that gives us as good results as Calumet. We are now using our second contract and are convinced that Calumet is the baking powder if one wishes to make Quality goods.

We cater to the best trade, serving about 20,000 people per month and are able to please the most fastidious with our Calumet pastry.

Yours truly,
VIENNA BAKERY,
Per John Rodenberg.

International Stewards Association
Hotel St. Clair, Detroit, Mich.

Calumet Baking Powder Company, Chicago, Ill.
Gentlemen:

I can cheerfully recommend your Calumet Baking Powder in every respect, having used same for number of years in competition with numerous brands of powder, but none have given same amount of satisfaction in practical use.

Yours very truly,
J. MILLER,
Steward, Hotel Eastman, Hot Springs, Ark.

Saxe's Elgin Lunch
520 Nicollet Ave., Minneapolis

December 9, 1914.

Calumet Baking Powder Company, Chicago, Ill.
Gentlemen:

We have used your baking powder exclusively in our various restaurants, both in Milwaukee and Minneapolis, for the past seven years, and am pleased to state that these goods have given us entire satisfaction at all times.

Very respectfully,
WM. SAXE.

An Endorsement from the Chicago Cafeteria

Having used practically all brands of baking powder in our Bakery, we want you to know that we know that "Calumet" makes our pastry lighter, fluffier, finer grained and more appetizing than any other baking powder used by us heretofore.

We take pleasure in recommending "Calumet" to any one who cares.

CHICAGO CAFETERIA.

Bakers Special Calumet Baking Powder

BAKERS' Special Calumet is compounded of exactly the same high grade ingredients as our regular goods. The powder is made, however, so as to act slowly in the dough and to give an intensified gas strength after the heat strikes it. As a general rule the moisture can be increased from one-half to one pint for every three ounces of Calumet used in the mix.

Flour that will carry a large per cent moisture is particularly desirable—Calumet Baking Powder will carry and distribute through pastries 200 per cent of its own weight in moisture. An extra quantity of milk (or water) as indicated above will increase the number of cup cakes enough to pay the total expense of the baking powder —also for the extra milk used—and will produce better pastries in appearance, taste and texture and they will retain their freshness, thereby eliminating the losses on stales.

MODERN CAKE MAKING

Conditions, materials, etc., vary in every shop, and owing to this difference, very much depends on the good judgment and intelligence of the workman when trying out a new recipe. Recipes are not self-acting and often a little experimenting is necessary to make any recipe useful.

Correct weighing and measuring must be observed. It is difficult to weigh out small amounts of baking powder on the ordinary bakery scales; all up-to-date cake bakeries use a small special scale for this purpose, because a little too much or not enough of it is apt to spoil the whole mixture. It is always best to sift the added baking powder three or more times thoroughly with the flour used in the mixture through a fine sieve, to assure even distribution and aeration, a fine even texture for the cake. Cakes which contain baking powder should be put in the oven as soon as possible after mixing, otherwise they aerate themselves outside of the oven. A cake recipe may be spoiled in many ways: (1) by using poor ingredients; (2) by using too much or too little baking powder; (3) by poor and insufficient creaming by too slack or too light mixing; (4) by too weak or too strong a flour; (5) by improper baking, using a too low or too high temperature.

MIXING OF CAKES

The best results are obtained by creaming up sugar and fat, or fat and flour in some instances, fully before adding any eggs. It is in this part where many bakers fail; they do not get the batter light enough before adding the eggs.

To obtain the best results it is absolutely necessary to control the temperature of a cake mixture by having the materials at a certain temperature.

The fat and sugar creamed up very light are apt to curdle, especially in the case of rich mixtures, when the eggs are added. This may generally be avoided by adding the eggs in small portions and by having the eggs cold, that is, about at a temperature near 50 to 56 degrees Fahr. This keeps the eggs up to the full strength, and their full value as a lightening agent is obtained, while when the eggs are warm they are weakened and cause curdling of the mixture.

Milk is best added in two or three portions after the eggs are all in, mixing the milk with the creamed-up mixture lightly before adding next addition. This prevents

curdling. The flour should be mixed in smoothly and completely without overmixing. Through overmixing rich cakes especially are made heavy and cheesy, while when mixed right the texture is even and bright, with an even and firm aeration.

Some flours take up more milk than others, therefore a part of the milk may be left out or more added to make the mixture of the proper consistency.

Some mixtures can be regulated according to the oven heat, so a mixture is given less working in the final mixing when the oven is at a higher temperature, and more working if oven is at a lower temperature.

BAKING

Not all ovens register the baking temperature alike, which depends on the meter being nearer or farther from the furnace, but a few trials will soon teach the proper degree for baking. Most all of the ovens can be regulated by opening doors and dampers and watching results.

The size of the cake as well as the nature of the cake regulates the temperature in which it must be baked to obtain the best results. A good baking heat for medium grades of cake is 340 to 350 degrees Fahrenheit, 320 degrees for a richer, and 280 to 300 degrees for the richest pound and fruit cakes. In many bakeries where several kinds of cakes are made out of one mixture, such as wine cakes, loaf cake, layer and cup cakes, these cakes are often baked in temperatures ranging from 350 to 450 degrees right in succession with good results, while otherwise they would require separate heats. The larger goods, wine and loaf cakes, are put in a place in the oven where there is a steady heat **with the damper drawn;** next are put in the layers, and by the time the cup cakes are made ready for the oven the first cakes are partly baked, the cup cakes (which require more top heat) are put in the oven and the damper is shut. Most all practical bakers use certain size tins for baking the heavy pound and fruit cakes. Frames of wood from three-eights to one-half inch thick, white wood, are used for the sides; the bottom is lined with one-eighth inch asbestos or thick paper. Many of these cakes are baked under covers, the same as cream breads are baked. This prevents the cake from getting too much crust and keeps the moisture in baking. A frame of the size of 13½x7x3 inches, inside measure, will bake about six pounds of cake, scaled in dough six pounds three ounces; a frame 19 x 6½ x 4½ inches, scaled eight and one-half pounds dough, will produce eight one-pound slices.

The Evolution of the Baker

A FEW years ago the baker was like the dentist and lawyer and did not need or see the necessity of advertising or of having any place in publicity enterprises. Today, the up-to-date baker, and those who have succeeded beyond the average connect their shops with quality products standardized by advertising and the test of time, and enjoy to a larger extent the trade and confidence of the consumer.

The reputation and good name secured through the manufacture of products that gain the approval and custom of the public merit the closest attention and application in keeping up the standard.

This is the age of specialization and advertising—the great and permanent successes are occasioned by quality established and maintained and continuous publicity which the public welcome and respond to.

Calumet's success is due to an established policy of quality and publicity together with an unqualified guarantee of satisfaction and results.

No better place could be found than the bake shop to introduce a new product and nowhere is there a greater opportunity to produce something new and appetizing. Most of the bakers today are in a rut and do not take proper advantage of the enormous variety of recipes and formulæ within their grasp. How often people look for "something different"—"something for a change"—only to be disappointed, and thus in many homes it is "baker's stuff" that we hear referred to sarcastically.

The desire to sell cheaply is responsible for keeping the baking business behind the times, and right now, with the high cost of living and the desire of the housewife for more congenial pursuits, is the baker's opportunity to put his business on a higher plane, both as to clientele and profits.

PREPARING CAKES FOR THE STORE

The successful baker believes in quality as the best policy, finishes his cakes attractively, and adds the increased cost of materials to the selling price of the goods.

Here is an outline of how a large and successful retail bakery prepares the cakes for the store:

Angel Food Cakes—These are baked in three sizes; the round cakes are baked in a 2½-quart form with a large center tube and are scaled 15 ounces; when baked they are frosted with a white vanilla frosting. Each cake is placed on a paper plate.

One other size is baked in a pan with straight sides 8½x4½x3½ inches deep. This cake is also scaled 15 ounces, frosted with vanilla.

The other size is baked in a large pan 19x11x1¾ inches. These cakes are scaled 3 pounds each. Two of them are put together with marshmallow and frosted with white vanilla. The cakes are placed on boards of white wood, and in the store are cut in ten slices.

The baker has made a frame out of white tin, the exact size of these cakes, which divides and marks each block in ten even slices. This makes it easy for the salespeople to cut the cakes properly and quickly.

Orange Cakes are made in two sizes. One is scaled 11 ounces, baked in a pan, inside measure 8½x4½x3½ inches; frosted with soft frosting made from the juice and rind of oranges.

Blocks are baked in same pans as the large angel cakes, scaled 2¾ pounds each; two put together with marshmallow or orange and frosted on top with vanilla frosting.

Sunshine Cakes are flavored with lemon rind grated, baked in small square tins with center tube; scaled 9 ounces; frosted with a rather thin fondant which is flavored with the grated rind and juice of lemon.

Layer Cakes are made in a large variety. White and yellow layers are filed with white frosting, with marshmallow, with jams or jellies, or with pastry cream, and are put up in two and three layers. The cakes are frosted in white, chocolate, with marshmallow, or caramel, etc.,

and some are finished with cherries or with chopped nuts or decorated with perfect halves of walnuts or pecans or sprinkled with cocoanut, which gives the patrons a choice.

Devil's Food Cakes are baked in 9-inch square layers, 1 inch deep, scaled about 14 ounces each, two set together filled with marshmallow, iced chocolate or white, and topped off with half walnuts or baked in large pans 18x 25x1¼ inches, two pans put together with a generous layer of marshmallow filling, frosted on top with chocolate and sprinkled with chopped walnuts.

Neapolitan Cakes are made in three layers in pans size 18x25x1¼ inches; usually one chocolate colored layer in center, filled with cream, jam or marshmallow; is frosted white on top, sprinkled with cocoanut.

Black Walnut Cake is baked in pans size 11½x19½x1¼ inches. Two pans put together with marshmallow, frosted white vanilla and sprinkled with chopped nuts.

Lunch Fruit Cakes—Very popular cake. They are baked in pans of a size 11x7½x2 inches. The cakes are scaled about 3 pounds. They are finished with a thin fondant frosting sprinkled with chopped nuts.

A variety of silver and golden cakes are made which sell as gold or silver slices. These are frosted on top only.

Cherry Cakes are made from a white pound cake mixture, and about 2 to 2½ ounces of cherries are added for each pound of cake batter. These cakes are frosted with a thin white frosting to which some cut cherries are added. These are baked in a pan 8x10x2 inches.

The larger fruit cakes which are sold by the pound are not frosted cakes, such as black fruit cake, home-made fruit cake, pound cake and raisin pound cake, are baked in long pans which hold about 8½ pounds of mixture, in frames inside measure 18x6½x4½ inches, lined with ⅜-inch wood and double paper on bottom and sides, baked under cover. After baking, the cakes are turned over in the pans on the table, on cloths, to cool. These cakes are cut in 1 or 2-pound pieces; each piece is wrapped in waxed paper fastened with fancy stickers and tied with a small ribbon—candy-box fashion. This makes a very attractive package to take home.

Duchess Cakes are baked in pound loaf tins, scaled 12 ounces, and when fully frosted with caramel or vanilla sprinkled with nuts are very attractive.

Chocolate Rolls are filled with marshmallow rolled while hot. When cold cut in five pieces out of each pan 18x25x1, and frost with chocolate.

Cream Cake or Ice Cream Cakes—These cakes are made from a solid mixture which is usually baked in the same size pans as the devil's food cake, to make a cake of a thickness of 1¼ inches. Two pans are put together with jelly; each pan is then cut in 18 pieces, about 2½ inches wide and high and 6 inches long. Each piece is fully frosted on top and sides, some in chocolate decorated with halves of nuts, others in white decorated with a cherry and angelica star in center.

From the same mixture and thickness of one sheet, diamonds and squares are cut about 2 inches long. These are dipped in fondant of different colors and nicely decorated in the center.

White cup cakes or vanilla cup cakes are frosted with a white vanilla frosting. Spice cups are frosted with chocolate. Lunch cup cakes are frosted with orange frosting made from the rind and juice of oranges.

This policy of frosting the cakes nicely and making them attractive is followed also in other cakes. There are many special orders for cakes for birthdays or weddings, etc. These cakes are exhibited on the counters for show and as an advertisement. For the holidays large layer cakes are frosted in different colors and fixed up with suitable decorations, greetings, etc., and are given names to suit occasions. Valentine cakes are decorated with heart-shapes; Washington cakes with a bunch of cherries; a stem from angelica is inserted; leaves are also made from angelica. Christmas cakes are made up holly fashion—a spray from angelica leaves and red wintergreen candy berries. These cakes bring a good price, and the decoration is not expensive.

The small cakes, such as lady fingers, macaroons and cookies, are always packed carefully in symmetrical order on papered white tin pans. The pans are refilled and rearranged as the cakes are sold, to make them look always at their best. In stacking the lady fingers each layer is sifted over thinly with fine icing sugar to make them look

best. The yeast-raised goods are also carefully glazed, washed or frosted. Tea biscuits and scones are washed with a good yolk of egg wash to make them look rich. Other buns and cakes are washed with a thick syrup to give a nice gloss.

By following up this method and always keeping up the quality and making them look as good as they taste, this baker has built up a retail business which runs from $150,000 to $175,000 per year, including the bread sales.

It may be added that all the cakes and breads sold in this store are marked with neatly printed cards, giving the names they go by and the prices they sell for—by the piece, pound or dozen. This is a good practice, as it makes the patrons familiar with the names of the different goods as well as their prices. It facilitates selling in the rush hours, for customers know just what to ask for and just the amount that must be paid for the goods.

STOCK ICINGS FOR THE BAKE SHOP

Chocolate Icing—Ten pounds icing sugar, 1 quart of hot water, 2 pounds of chocolate, 6 ounces of butter. Melt the chocolate and butter in a slow heat to prevent burning; mix sugar and water together to a thin frosting; beat up well and add the melted chocolate and butter; mix well and beat smooth. This may be made up in any quantity to make enough to use for two or three days. Keep well covered. To use, take a portion of this and warm it up in a small pan, heat not more than blood warm, just so it feels warm to the finger, or about 90 to 98 degrees. Overheating makes the frosting turn grey and lose the gloss. For a special nice gloss an egg white or two may be added when warming up the chocolate. If chocolate frosting is put on too thin it is sure to turn and lose gloss.

Boiled Chocolate Icing—Dissolve 6 ounces of chocolate with half a pint of water, stirring constantly, then add 2 pounds of sugar. Stir and let boil until it forms a strong thread between the fingers. Take off the fire. Stir until it thickens and a skin forms on top. Use this while hot for dipped cake and other small cakes. The goods may be dried quickly in the oven door.

White Stock Icing—Mix 3 egg whites with the juice of 1 lemon and 1 pound of icing sugar to a stiff white icing, then add more icing sugar and 1 pint of warm water and sufficient sugar to make it of the proper consistency; beat up till white and light. Make it rather thick so it does not run and covers well. It may be thinned with water for a thin frosting and used cold. Make up only sufficient for one day. This frosting may be flavored and colored as desired.

Caramel Frosting—Put 6 pounds of granulated sugar in a thick copper kettle on the fire and stir without adding water until it melts and turns brown. Great care must be taken not to burn the sugar on the sides, as this would make it taste bitter. When the sugar turns a dark brown add carefully 2 quarts of hot milk and a small piece of butter, 2 to 4 ounces. Let boil and stir till sugar is dissolved. Take off the fire. Add sufficient sifted icing sugar to the syrup to make smooth frosting and use warm. This frosting may be used again by rewarming, adding a little milk or water. Keep well covered when not in use. Caramel frosted cakes are usually decorated with chopped or halves of nuts.

Maple Frosting—Dissolve 12 pounds of maple sugar and 1 pound of glucose in 1 gallon of water on the fire; mix sufficient of this syrup with icing sugar to obtain the right consistency. Use warm.

Orange Frosting—Take the grated rind of 1 orange, the juice of 3 oranges and mix with even parts of water and sufficient icing sugar to make a thin transparent frosting. Mix well and use rather thin so it soaks well into the cakes.

55 Marshmallow Fillings

No. I		No. II	
10	lbs. granulated sugar.	5	lbs. granulated sugar.
1	qt. water.	1	lb. glucose.
1	qt. egg whites.	1	pt. water.
1¼	oz. Japanese gelatine or	1	pt. egg whites.
2	oz. plain gelatine, dissolved in 1 pt. of water.	1	oz. gelatine.
		⅛	oz. cream of tartar.

Vanilla.

Boil sugar, glucose and water to 240 degrees, or test sugar by dropping some from paddle in cup of cold water; if it forms a soft ball between fingers it is done. Have the whites beaten stiff with cream of tartar and about four to eight ounces of icing sugar, pour the boiling mixture slowly onto the egg whites, beating continually. When nearly cold add the dissolved gelatine and beat until it stands up well. Add flavor and use. This filling can be colored and flavored in various ways, mixed with chopped nuts or candied fruit and use for filling and icing.

56 Boiled Frosting

Six pounds of sugar, one and one-half pints of water; boil to 240 degrees; add pinch of cream of tartar; beat one and one-half pint egg whites; flavor. Add syrup slowly while beating; continue beating until stiff enough to use.

Cake Baking Costs

STUDY to cut down cake-making costs. An accident to a machine proved that this machine did in an hour what it took three men to do by hand—and did it far better. In no part of the work of a bakery is it easier to lose profits by leaks in manufacturing cost than in making cakes.

Study to develop specialties in cakes. The fewer varieties a baker makes the larger, proportionately, will his profits be. The cost per pound of making only one kind of cake is noticeably less than when that cake is one of four or five kinds made. Experience proves that cake specialties, well studied and watched, are profitable to handle.

Cakes made with Calumet Baking Powder will retain their freshness longer than any others and the added moisture in the mix makes for larger profits.

Cut out the kinds of cakes that break easily. Allow no returns—except very rarely, and then only for special reasons. There is no sense in returning bakery goods, either bread or cake.

Don't make any cakes unless you have a system by which you know exactly what each cake costs. Cake profits are the most elusive thing about a bakery; you must tag each item of cost and chase it down to the last fraction of a cent, or you will not know what to charge for your goods.

Popular Mixes

WHITE CAKES

1 Silver Cake for Birthday or Bride's Cake

2½ lbs. sugar.
1 lb. shortening.
1½ pt. egg whites.
1 pt. milk.
2¾ lbs. cake flour.
4 oz. corn starch.
1½ oz. Calumet Baking Powder.
Salt, vanilla.

Cream one and one-half pounds sugar with shortening until light. Beat whites with balance of sugar until firm and then add to the creamed sugar and shortening. Add a small part of the flour, then the milk. Next mix in balance of the flour and the baking powder well sifted together.

2 Silver Loaf Cake

3 lbs. sugar.
1½ lbs. shortening.
1½ pts. egg whites.
1 qt. milk.
4 lbs. cake flour.
2 oz. Calumet Baking Powder.
Salt, vanilla.

Cream sugar and shortening until light. Add egg whites in small portions, beating well after each addition. Mix in a small part of the flour. Then add milk gradually. Last add balance of flour and baking powder well sifted together.

2a Silver Loaf Cake

4 lbs. sugar.
1½ lbs. shortening.
1 qt. egg whites.
1½ qt. milk.
3½ oz. Calumet Baking Powder.
5½ lbs. cake flour.
Salt, vanilla.

Cream two pounds of the sugar with shortening until light. Beat balance of sugar with egg whites until firm and then add to the creamed sugar and shortening. Add a small part of the flour, then the milk. Next mix in balance of the flour and the baking powder well sifted together.

3 Silver Cake

3 lbs. XX sugar.
2 lbs. butter.
1 qt. egg whites.
1 qt. milk.
4½ lbs. flour.
3 oz. Calumet Baking Powder.
Vanilla.

4 White Layer Cake

5 lbs. sugar.
2½ lbs. shortening.
1½ qts. egg whites.
2 qts. milk.
7½ lbs. cake flour.
6 oz. Calumet Baking Powder.
Salt, vanilla.

Cream sugar and shortening until light. Add egg whites in small portions, beating well after each addition. Mix in a small part of the flour. Then add milk gradually. Last add balance of flour and baking powder well sifted together.

5 White Layer Cake

4 lbs. sugar.
1¼ lbs. shortening.
1 qt. egg whites.
2 qts. milk.
5 oz. Calumet Baking Powder.
6 lbs. cake flour.
Salt, vanilla.

Cream two pounds of the sugar with shortening until light. Beat balance of the sugar with egg whites until firm and then add to the creamed sugar and shortening. Then add milk, next mix in flour and baking powder well sifted together.

6 White Mountain Cake

2½ lbs. sugar.
1¼ lbs. shortening.
1 qt. egg whites.
¾ qt. milk.
4 oz. corn starch.
3¾ lbs. cake flour.
2½ oz. Calumet Baking Powder.
Salt, almond flavor.

Cream sugar and shortening until light. Add egg whites in small portions, beating well after each addition. Add a small part of the flour. Then add milk. Last mix in balance of flour and baking powder well sifted together. Make thick layers. Set two layers together with jelly. Cover well with light meringue, dust with cocoanut and set a minute in hot oven to brown the top.

7 White Pound Cake and Fruit Cake

10 lbs. powdered sugar.
3¼ lbs. butter and lard.
2½ qts. egg whites.
2¼ qts. milk.
11½ lbs. cake flour.
4 oz. Calumet Baking Powder.
Vanilla flavor.

Cream six pounds of sugar, light, with butter and lard, add rest of sugar gradually when beating in the egg whites, then finish as usual. Bake in frames or loaves in 280 to 300 degrees Fahr.

By adding six pounds sultanas or four pounds cut cherries or citron or mixed fruit, four different kinds of cakes can be produced. Makes also a good Bride's Cake. Nut Loaf Cake: By adding chocolate or pink coloring it can be made into Marble Cake. Baked in a thick sheet. It may be cut up in crescents, diamonds and squares and iced with different colored and flavored frosting.

8 Duchess Loaf Cake

3 lbs. sugar.
1½ lbs. shortening.
1 qt. egg whites.
1 qt. milk.
4½ lbs. cake flour.
3 oz. Calumet Baking Powder.
Salt, vanilla flavor.

Cream sugar and shortening until light. Add egg whites in small portions, beating well after each addition. Add a small part of the flour. Then add milk. Last mix in balance of flour and baking powder well sifted together.

9 Walnut Cake or Maple Nut Cake

2½ lbs. sugar.
1 lb. shortening.
1 pt. egg whites.
1 qt. milk.
3½ lbs. flour.
2 oz. Calumet Baking Powder.
½ lb. chopped nuts.
Salt.

Cream sugar and shortening until light. Add egg whites in small portions, beating well after each addition. Mix in a small part of the flour. Then add milk gradually. Last add balance of flour and baking powder well sifted together. For Maple Nut Cake use maple flavor and frost with maple frosting. Then sprinkle with chopped nuts.

YELLOW CAKE

10 Golden Pound Cake, Raisin Pound Cake

3½ lbs. powdered sugar.
2 lbs. butter and lard.
1 pt. whole eggs.
1 pt. yolks.
1½ pt. milk.
4 lbs. cake flour.
½ oz. Calumet Baking Powder.
Flavor of mace and vanilla.

By adding three to three and one-half pounds of fruit a very good grade of Pound Fruit Cake can be produced. Mixing cherries, sultanas and citron produces a fine Genoa or Oriental Cake.

Mix as directed in chapter on mixing. Use all whole eggs for Pound and Fruit Cake, half yokes for Golden Cake. Bake in frames or in covered pans in 280 to 300 degrees Fahr. Increase Calumet Baking Powder one-quarter ounce when baking in open pans.

Sells plain 25 cents per pound; with fruit, 30 to 35 cents per pound.

(Scale, 8½ pounds in pan 19x4½x6½, lined with ⅜ inch boards, 3 thicknesses of paper on bottom.)

10a Yellow Loaf Cake

2½ lbs. sugar.
1 lb. shortening.
12 eggs.
1 qt. milk.
3½ lbs. cake flour.
2 oz. Calumet Baking Powder.
Salt, lemon, mace flavor.

Cream shortening and sugar until light, then add eggs gradually. Then add a small part of the flour, enough to prevent "curdling" when milk is added. Next mix in the balance of the flour and baking powder well sifted together.

11 Gold Cake

For Loaf Cake or Cup Cakes

2½ lbs. sugar.
2 lbs. shortening.
1 qt. eggs.
1 qt. milk.
4 lbs. cake flour.
2 oz. Calumet Baking Powder.
Salt, lemon.

Cream sugar and shortening until light. Add eggs in small portions, beating well after each addition. Mix in a small part of the flour. Then add milk gradually. Last add balance of flour and baking powder well sifted together.

Cake Philosophy

MAKE good cake; not simply cake that will "pass," but cake that is much better than other bakeries make. Use standardized materials that produce uniformly satisfactory results. Stick to that which proves good, whether it be flour, baking powder, flavoring, etc. Calumet Baking Powder is always the same, always produces the best results and is absolutely uniform and dependable. Experience shows that the public is always ready to pay a reasonable price for good things to eat. That has been proven so often and so positively, that a baker is very foolish to work on any other basis.

Make the best cake you know how to make; know exactly what it costs; then ask a price that will ensure you a profit. Make that quality uniform and your trade will come to it. Have patience; building a cake business is not a one year proposition.

Get away from icing—if you can. It is not easy to do it, for the public likes icing on cakes; but if your trade can be educated to do without the icing, you will show more profits at the end of the year.

12 Gold Cake, Wine Cake, Duchess Cake

1½ lbs. sugar.
1 lb. shortening.
1 pt. eggs.
¾ qt. milk.
2½ lbs. cake flour.
1½ oz. Calumet Baking Powder.
Salt, lemon or mace.

Cream sugar and shortening until light, add eggs in small portions, mixing well after each addition. Stir in a small part of the flour, then add milk. Next mix in balance of flour and baking powder well sifted together. For the gold cake use half yolks and half whole eggs.

13 Madeira Cake or Duchess Cake

1 lb. 12 oz. sugar.
1¼ lbs. butter.
15 eggs.
1 pt. milk.
2 lbs. 12 oz. flour.
¾ oz. Calumet Baking Powder.

Make into Loaf Cakes with thin slices of citron peel on top and dust with granulated sugar, or leave plain, ice top, sprinkle with chopped nuts.

14 Genoa Cake

1½ lbs. XXXX sugar.
1½ lbs. butter.
18 eggs.
2 lbs. raisins.
2 lbs. currants.
½ lb. citron.
2¼ lbs. flour.
Pinch of Calumet Baking Powder.

15 Raisin Pound Cake

3 lbs. sugar.
2 lbs. shortening.
1 qt. eggs.
1½ pt. milk.
1 oz. Calumet Baking Powder.
4 lbs. cake flour.
2½ lbs. raisins.
Salt, lemon, mace.

Cream sugar and shortening until light. Then add eggs gradually, next add a small part of the flour, then the milk. Then mix in the remaining ingredients as usual. Bake in wooden frames.

15a Pound Cake

4 lbs. sugar.
1½ lbs. shortening.
1 qt. eggs.
1½ qts. milk.
5 lbs. cake flour.
2 oz. Calumet Baking Powder.
Salt, vanilla.

Cream two pounds of the sugar with shortening until light. Beat balance of sugar with eggs until firm and then add to the creamed sugar and shortening. Add a small part of the flour, then the milk. Next mix in balance of the flour and the baking powder well sifted together. Bake in wooden frames. If the wooden frames are not used an extra ½ ounce of baking powder must be added.

16—No. 1 Yellow Layer Cake

3 lbs. powdered sugar.
1¼ lbs. butter and lard.
20 eggs.
1 qt. milk.
4 lbs. flour.
3 oz. Calumet Baking Powder.

Mix as usual. Bake in greased and flour dusted pans.

16—No. 2 Yellow Layer Cake

2½ lbs. sugar.
1 lb. shortening.
10 eggs.
1¼ qts. milk.
2½ oz. Calumet Baking Powder.
3½ lbs. cake flour.
Salt, lemon, mace.

Cream 1½ lbs. sugar with shortening until light. Beat one pound of sugar with eggs until firm and then add to the creamed sugar and shortening. Add a small part of the flour, then the milk. Then mix in the remaining ingredients as usual.

17 Wine Layer Cake

3 lbs. sugar.
1½ lbs. butter.
1 qt. eggs.
1 qt. milk.
3 oz. Calumet Baking Powder.
4½ lbs. flour.
Lemon flavor.

18 Cup Cakes

3 lbs. sugar.
1 lb. shortening.
12 eggs.
3 pts. milk.
5 lbs. cake flour.
3½ oz. Calumet Baking Powder.
Salt, lemon, mace flavor.

Cream sugar and shortening until light. Then add eggs gradually. Next add a small part of the flour, then the milk. Then mix in the remaining ingredients as usual.

19 Cup Cakes

2 lbs. sugar.
1 lb. shortening.
1 pt. eggs.
1 qt. milk.
3 lbs. cake flour.
2 oz. Calumet Baking Powder.
Salt, lemon flavor.

Mix like Plain Cake.

20 Spice Cup Cake

12 oz. sugar.
12 oz. shortening.
5 eggs.
1 qt. molasses.
1½ lbs. cake crumbs.
1 qt. water.
1 oz. soda.
3 lbs. cake flour.
1 oz. Calumet Baking Powder.
Flavor, mixed spices.

Mix and bake like Cup Cakes.

Lemon Molasses Cup Cakes

1 lb. sugar.
1 lb. shortening.
1 oz. soda.
1 qt. molasses.
1 qt. water.
6 eggs.
2 oz. Calumet Baking Powder.
4½ lbs. cake flour.
Salt, lemon, cinnamon.

Mix like Plain Cake. Bake in greased cup cake pans.

21 Drop Cakes

2 lbs. sugar.
1 lb. shortening.
1 pt. eggs.
1 qt. milk.
3 lbs. cake flour.
2½ oz. Calumet Baking Powder.
Salt and lemon.

Mix like Plain Cake. Drop on lightly greased pans.

FRUIT CAKE

22 Dark Fruit Cake

4 lbs. sugar.
4 lbs. shortening.
2 qts. eggs.
1 pt. molasses.
6 lbs. sultana raisins.
6 lbs. currants or large raisins.
2 lbs. candied cherries.
1 lb. orange and lemon peel.
1 lb. citron.
2 lbs. crushed nuts.
5 oz. mixed spices.
5 lbs. flour.
1 oz. Calumet Baking Powder.
Salt, ½ pt. brandy.

Cream sugar and shortening until light. Add eggs in small portions, mixing well after each addition. Add molasses. Then add spices and brandy. Next mix in flour and baking powder well sifted together, adding fruit last.

23 Dark Fruit Cake

2 lbs. sugar.
2 lbs. shortening.
24 eggs.
1 pt. molasses.
½ oz. soda.
4 lbs. raisins.
4 lbs. currants.
1½ lbs. mixed peel.
1 lb. chopped nuts.
1 lb. cherries.
3½ lbs. cake flour.
Salt, mixed spices and Brandy.

24 Standard Fruit Cake

4½ lbs. powdered sugar.
3¾ lbs. butter and lard.
3 pts. eggs.
1½ pts. milk.
6½ lbs. cake flour.
¾ oz. Calumet Baking Powder.

Flavor with 1 grated nutmeg or ½ oz. mace or lemon extract.

For Oriental Cake, add:
1 lb. citron.
2 lbs. cut cherries.
3 lbs. sultanas.

For Light Fruit Cake, add:
1 lb. citron.
2 lbs. currants.
3 lbs. sultanas.

For Sultana Cake, add:
6 lbs. sultanas.

For Cherry Cake, add:
4½ lbs. cut cherries.

Bake in frames or covered tins and cut as usual, or bake for special holiday cake in two and three-pound round cakes which can be frosted and decorated.

25 Light Fruit Cake

2½ lbs. XX sugar.
1½ lbs. butter.
1 qt. eggs.
1 pt. milk.
2 lbs. currants.
2 lbs. raisins.
1 lb. citron, sliced.
½ lb. almonds, blanched.
3 lbs. flour.
½ oz. Calumet Baking Powder.
Lemon flavor.

Uses for Bread *and* Cake Crumbs

THERE are many ways of using stale bread or left-over and broken stale cake and cake trimmings. The bread may be ground fine and used for rye bread, graham, Boston brown bread and for whole wheat bread. In some bakeries the brown crust is trimmed off, the bread is then soaked in water, then rubbed through a sieve and used up in the darker breads—such as rye, Boston brown and graham bread.

In one bakery they use a large food grinder; the power is taken from the mixer and can be attached to the grinder which they use for grinding the stale breads.

For graham breads they use the entire loaf, grind it up medium fine, and just toast it a little; then grind it the second time. This makes it almost like flour. This baker uses from one-third to one-half of crumb in the rye and rye-graham breads, and says it makes a better grade of bread than when using straight flour. The white crumb is ground fine, without toasting, and used in the whole meal bread.

In the usual Boston brown bread mixtures, from one-third to one-half of bread crumbs can be used with a slight increase of sugar or molasses; when rich cake crumbs are used the amount of sugar should be reduced. In bakeries which supply lunch rooms, or run a lunch room in connection with the bakery, bread crumbs can be used in many other ways.

To use left-over or broken cakes and cake trimmings profitably, the light cakes should be kept separate from the dark cakes. In this manner the dark crumbs may be used for spice cake, ginger cookies, etc., while the light crumbs and cakes may be used for fillings and lighter crumb mixtures.

25a White Fruit Cake

3 lbs. sugar.
1½ lbs. shortening.
1 qt. egg whites.
1 qt. milk.
3 lbs. bleached raisins.
1 lb. chopped nuts.
2 oz. Calumet Baking Powder.
4 lbs. cake flour.
Salt, lemon.

Cream two pounds of flour with shortening until light. Beat eggs and sugar until firm and then add to the creamed flour and shortening. Then add milk, next mix in balance of flour and baking powder well sifted together. Add fruit and nuts last. Bake in wooden frames.

26 Imperial Loaf Cake

1 lb. sugar.
12 oz. butter.
10 eggs.
1 lb. chopped almonds.
½ lb. raisins.
½ lb. sliced citron.
Juice of 1 lemon.
Nutmeg.
1 lb. flour.

Ice all over. Put blanched almond on each corner.

27 Boston Fruit Cake (Apple Fruit Cake)

4 lbs. flour, half spring, half winter wheat flour.
1½ lbs. sugar.
1½ lbs. butter and lard.
5 eggs.
1½ oz. soda, dissolved in 1 pt. of milk.
1 qt. molasses.
1 lb. dried apples.
1 lb. currants.
1 lb. raisins.
¼ oz. allspice.
⅛ oz. cloves.
¼ oz. cinnamon.

Makes five cakes, three pounds each. Size of pans: Top length, 11x7½; bottom, 10½x6½; 2-inch rim.

Soak apples over night. Let come to a boil; take off, strain and cool; cut in small dice, mix with fruit and dust with four ounces of flour. Mix like other cakes. Use good, dark molasses. Bake in greased and dusted pans with paper in bottom; 325 degrees.

27a Genoa Cake

1½ lbs. sugar.
1 lb. shortening.
15 eggs.
½ pt. milk.
2 lbs. cake flour.
½ oz. Calumet Baking Powder.
½ lb. chopped citron.
2½ lbs. raisins.
Salt, lemon, mace.

Cream sugar and shortening until light, add eggs in small portions, mixing well after each addition. Stir in a small part of the flour, then add milk. Next mix in balance of flour and baking powder well sifted together. Add fruit last. More fruit may be used if desired. Bake in slow oven.

SPECIAL CAKES

28 Chocolate Loaf or Layer Cake

2½ lbs. sugar.
1 lb. shortening.
12 eggs.
1 qt. milk.
6 oz. cocoa.
3 lbs. cake flour.
2 oz. Calumet Baking Powder.
Salt, cinnamon.

Cream sugar and shortening until light. Add eggs in small portions, mixing well after each addition. Stir in a small part of the flour. Dissolve cocoa in the milk and add. Next mix in the balance of flour and baking powder well sifted together.

29 Chocolate Layer Cake

2 lbs. sugar.
12 oz. shortening.
10 eggs.
3 oz. cocoa.
1½ pt. milk.
2 oz. Calumet Baking Powder.
2½ lbs. cake flour.

Cream sugar and shortening until light, then add eggs gradually. Add a small part of flour, then the milk. Cocoa should be dissolved in the milk. Then mix in the remaining ingredients as usual.

30 Devil's Food Cake

3½ lbs. sugar.
1¼ lbs. shortening.
1½ pt. eggs.
1½ qt. milk.
10 oz. cocoa.
4 lbs. cake flour.
3 oz. Calumet Baking Powder.
½ oz. cinnamon.
Salt.

Cream sugar and shortening until light. Add eggs in small portions, beating well after each addition. Then add a small part of the flour. Next mix cocoa and milk together and add. Last mix in balance of flour and baking powder well sifted together.

30a Ginger Layer Cakes

1½ lbs. sugar.
1 lb. shortening.
10 eggs.
¾ qt. molasses.
¾ qt. water.
1 oz. soda.
3½ lbs. flour.
1 oz. Calumet Baking Powder.
Salt, spices.

Mix like Plain Cake.

31 Ice Cream Cake

5 lbs. sugar.
3 lbs. shortening.
2 qts. eggs.
1½ qts. milk.
6 lbs. cake flour.
1 lb. corn starch.
2 oz. Calumet Baking Powder.
Salt, vanilla flavor.

Cream shortening and three pounds of the sugar until light. Separate eggs and work in yolks gradually. Beat whites and balance of sugar until firm and add. Then add milk. Last mix in flour and baking powder well sifted together. This makes a rich cake mixture, which can be used for blocks, torten or for dipped squares, also for ice-cream cakes.

32 Neapolitan Cake

3 lbs. sugar.
1 lb. shortening.
1½ pts. eggs.
1¼ qts. milk.
2½ oz. Calumet Baking Powder.
Salt, lemon flavor.
4 lbs. cake flour.

Cream shortening with one and one-half pounds of the sugar until light. Beat balance of sugar with eggs until firm as for sponge cake and add to the creamed sugar and shortening. Then add milk. Next mix in flour and baking powder well sifted together. Parts of the mixture should be colored with chocolate or red fruit coloring or both. Makes three pans, 18x25 inches. Put together with jam or marshmallow filling and frost top.

32a Sheet Cake

4½ lbs. sugar.
2 lbs. shortening.
1 qt. egg whites.
2¼ qts. milk.
6½ lbs. cake flour.
4 oz. Calumet Baking Powder.
Salt, vanilla.

Cream the shortening and two and one-half pounds of the sugar until light. Beat egg whites with balance of sugar until firm as for Angel Food Cake and add to the creamed sugar and shortening. Then add milk. Next mix in flour and baking powder well sifted together. This mix makes four pans, 18x25 inches. Put together with jelly or lemon filling and frost the top. Cut in slices or squares.

33 Prince Henry Layer Cake

2½ lbs. sugar.
1 lb. shortening.
1 pt. eggs.
1 qt. milk.
½ pt. molasses.
12 oz. mixed peels chopped.
1 lb. raisins chopped.
2 oz. Calumet Baking Powder.
3½ lbs. cake flour.
Spices, salt.

Cream sugar and shortening until light, then add eggs gradually. Next add a small part of the flour, then the milk. Then mix in the remaining ingredients as usual.

34 Spiced Loaf Cake or Cheap Fruit Cake

3½ lbs. sugar.
2 lbs. shortening.
1 qt. eggs.
1½ pts. molasses.
1¼ qt. water.
1 oz. soda.
7 lbs. cake flour.
1½ oz. Calumet Baking Powder.
Salt, flavor with spices.

Mix as usual like cake. Bake in frames or loaves. For Fruit Cake, add three pounds raisins.

35 Ginger Bread

8 oz. sugar.
8 oz. shortening.
1 oz. soda.
1½ pts. molasses.
1½ pts. water.
5 eggs.
3 lbs. cake flour.
1 oz. Calumet Baking Powder.
Salt, spices.

Mix like Plain Cake.

36 Chocolate Marshmallow Rolls For Two Pans

1½ lbs. sugar.
½ pt. whole eggs.
½ pt. egg yolks.
3 oz. cocoa.
1 pt. milk.
¼ oz. cinnamon.
1½ oz. Calumet Baking Powder.
1¾ cake flour.
Salt.

Rub eggs into sugar gradually until light. Then add milk. Mix cocoa with milk or flour. Next mix in flour and baking powder well sifted together and roll hot. Fill with marshmallow and roll while hot, let cool and frost with chocolate.

37 Jelly Roll

4 lbs. sugar.
1 qt. eggs.
1 qt. milk.
Lemon and salt.
5 lbs. flour.
4 oz. Calumet Baking Powder.

38 Jelly Roll

1 lb. XX sugar.
10 eggs.
1 lb. flour.
¼ pt. milk.
¾ oz. Calumet Baking Powder.
Lemon and salt.

Beat and mix like Sponge Cake.

38a Marble Cake

5 lbs. sugar.
2 lbs. shortening.
1½ qts. egg whites.
2 qts. milk.
3½ oz. Calumet Baking Powder.
6½ lbs. cake flour.
Salt, vanilla.

Cream two and one-half pounds of the flour with shortening until light. Beat sugar and egg whites until firm, as for Angel Food Cake, and then add to the creamed shortening and flour, then add milk. Next mix in balance of flour and baking powder well sifted together. Color part of the mixture with chocolate and red fruit coloring.

38b Jelly Roll For One Pan

14 oz. sugar.
½ pt. eggs.
½ pt. milk.
½ oz. Calumet Baking Powder.
1 lb. cake flour.
Salt, lemon.

Rub eggs into sugar gradually until light, add milk. Next mix in flour and baking powder well sifted together. If a richer cake is desired, more yolks and less whites of the eggs may be used.

39 Golden Rod Cake

With one pound of butter and lard, cream one and one-half pounds of sugar, ten eggs, two-thirds of a pint of milk, juice and grating of two oranges, two pounds of cake flour, one ounce of Calumet Baking Powder. Mix and bake like above. Ice some with orange, some strawberry, some chocolate. On one side ornament the name "Golden Rod" in different colors; that is, if cakes are frosted chocolate, ornament in yellow, if iced yellow, ornament in pink or white, etc.

Store Hints

SHOW your goods but don't stop with showing them. Show-card them, too. If you want the trade of the young people of your town, the best way to go after it is to be good to the children.

If you do not know exactly what it costs you to do business, you may be sure that it is costing you more than you think.

Can you think of any advantage a dirty store or an untidy salesman possesses over a neat store and a clean salesman?

The store that makes the customer feel welcome the first time he comes is the store that will have the first chance to welcome him again.

Don't worry about not getting the business of the first families if they are the kind who expect you to carry them on your books for a year.

What are you and the merchants on your side of the street or on your street doing to get more people to come by your stores every day?

The public is not asking you whether you are willing to have your store judged by its windows or not. It is simply going ahead and judging.

Don't think that all the money you pay to get your name in print is chargeable to the advertising account. Not all printed matter is advertising.

40 Ohio Orange Cake

2½ pts. of egg whites.
2 lbs. powdered sugar.
1 pt. yolks.
1 lb. 2 oz. powdered sugar.
1 lb. 10 oz. cake flour.
½ oz. cream of tartar.
3 oranges.
(For size of pans see preparing the cakes for the store.)

Method of Mixing—Grate rind of two oranges and stir with yolks and one pound and two ounces of sugar. Beat up the whites; add cream of tartar and beat in one-half pound of the two pounds of sugar and mix in the balance lightly, then add the yolks and lightly fold in the flour. Bake in dry pans at 320 degrees. Turn over on bags; let cool. Run knife around the sides and knock out the cakes. Make a soft frosting with the juice of the oranges, the grated rind and half water and icing sugar to make a transparent frosting.

41 Gilt Edge Cake

4 lbs. XXXX sugar.
1 lb. 12 oz. flour.
1½ qts. egg whites.
1 pt. egg yolks.
Lemon flavor.
½ oz. cream of tartar.
Mix and bake like Ohio Orange Cake.

42—No. 1 Angel Food Cake

1 qt. egg whites.
2 lbs. powdered sugar.
14 oz. cake flour.
2 oz. corn starch.
½ oz. cream of tartar.
Vanilla.

Corn starch may be left out in the cakes and flour used in place of it if egg whites are weak and old. This holds up the cakes better in baking.

Mix flour and starch with half of the sugar and sift together. Beat egg whites firm and gradually beat in rest of sugar. Add flour and mix lightly with rest of flour and sugar.

Bake in dry pans in 300 to 320 degrees Fahr. Turn over on cloths till cold and knock out the cakes. (See preparing the cakes for the store.)

42—No. 2 Angel Food Cake

1 qt. egg whites.
2 lbs. sugar.
1 lb. flour.
½ oz. cream of tartar.
Salt and vanilla.

Beat egg whites until firm and gradually beat in sugar, then add flour and cream of tartar well sifted together, and mix lightly. Bake in dry pans. Turn over on cloth when baked.

43 Sunshine Cake

1½ qts. egg yolks.
1½ qts. egg whites.
4 lbs. sugar.
3 lbs. cake flour.
1 oz. Calumet Baking Powder.
Flavor with grated rind of two lemons or lemon flavor.

Beat together yolks and one pound of sugar. Then beat up whites and gradually add the balance of the sugar. Then mix whites and yolks lightly. Next mix in lightly the sifted flour and baking powder. Bake in dry pans with paper in bottom. Turn over and let cool when baked.

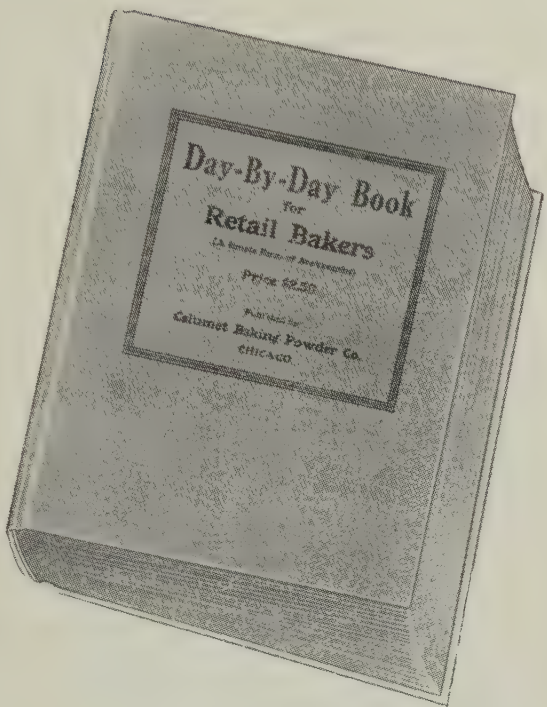
Day-By-Day Book

For Retail Bakers

By
JOHN M.
HARTLEY
Baker
456
PAGES

One for
Every Day
in the Year.

You don't
have to be a
bookkeeper
to operate
this system
of records.



Weekly
Sheets

Monthly
Record

Inventory
and Yearly
Balance
Sheet

Easy to Keep and Understand — written by a baker
for bakers—sample pages and complete instructions—how to figure mix costs — printed on heavy bond stock — durably case bound in canvas—size 8½″ x 11″ and 1 inch thick.

This Is the Book You Need and Have Been Waiting For:

A "Day by Day Book" by parcel post Free with an order for 2 doz. 5-lb. cans of Calumet Baking Powder at $12.75 per doz., or 1½ doz. 10-lb. cans of Calumet at $19.00 per doz.—Freight Prepaid.

Or sent by parcel post on receipt of check, draft or post office order for $2.50. Now is the time to start your records.

DON'T DELAY—Send Your Order Today

Calumet Baking Powder Co.

4100-28 Fillmore Street CHICAGO, ILLINOIS

Know — Don't Guess

Do you KNOW how much you made yesterday—last week—last month —last year—?
Do you KNOW what your mixes cost?
Do you KNOW which of your products pay a profit?
Do you KNOW which of your products are sold at a loss?
Do you KNOW how many sales you made yesterday?
Do you KNOW the average amount of each sale?
Do you KNOW how to increase your business?
Do you KNOW what proportion of your expense is labor cost?
Do you PAY yourself a salary?

You Need This Book

Hartley says:–
"It won't keep itself—but a minimum of regular work will always show you where you stand.
FIGURE and you will make money—
GUESS and you are bound to lose somewhere."

The page on FIGURING MIXES is
ALONE well WORTH THE PRICE

Read What Others Say About it:

February 9th, 1921.

I want to congratulate the Company on its constructive work in getting this most excellent book together for the retail bakers and I want to thank you for whatever part you may have had in bringing Mr. Hartley's plan before your Company. I have shown the book to members of the School of Baking and they are delighted with it, especially the men who have had experience in operating small shops.

H. E. BARNARD, PH. D.,
Director American Institute of Baking.

February 17, 1921.

A simplified bookkeeping system of this kind, for the retailer, has long been needed, and your book will no doubt fill the want.

ALBERT KLOPFER,
Editor Bakers Weekly

February 28, 1921.

Surely as simple, yet yielding a fund of facts so necessary to the Retail Baker, a set complete within the confines of two covers.

The only book I know of which gives the information necessary to the Retailer is your "Day by Day" book.

CHARLES A. PAESCH

A DAY-BY-DAY BOOK FOR RETAIL BAKERS

Arranged especially for the bakery trade, the Calumet Baking Powder Company has just issued a Day-By-Day book containing a very plain, concise, easy-to-keep system of bookkeeping. It is nicely bound and edited and is certain to fill a long-felt want among retail bakers. The Day-By-Day Book is the work of John M. Hartley, a Chicago baker of many years' experience, and it is filled with valuable suggestions for the busy baker and enables him to keep good track of his business with a minimum of effort and time.

The Day-By-Day Book undoubtedly is one of the most valuable contributions to the bakery trade that has been issued in recent years and reflects great credit both upon the Calumet Baking Powder Company, the publishers, and Mr. Hartley, the author. Every retail baker who desires to keep on top of his business should at all times keep a copy of the Day-By-Day Book on his desk for reference purposes.

WESTERN BAKER.

The Ohio Association of the Baking Industry are making extensive preparations to make their Association one of the biggest and best. Your "Day-By-Day Book" is very interesting, and should be very helpful to the baking industry.

Mr. H. N. Dixon, the writer, will call on each and every baker in the State of Ohio, very soon, and an effort will be made to interest the small baker in this book.

OHIO ASSOCIATION OF THE BAKING INDUSTRY.
By H. N. Dixon, Field Manager.

Calumet Baking Powder Co.

4100-28 Fillmore Street CHICAGO, ILLINOIS

44 American Sponge Cake

Beat up one pound of powdered sugar with twelve eggs, set in hot water bath until warm, beat until it does not run down quick from the beater when raised; then add lightly one pound of pastry flour, sifted, with one-half of an ounce of Calumet Baking Powder. Bake in duchess tins at about 360 degrees.

44a Calumet Sponge Cake

1 qt. eggs.
1 lb. bread flour.
1 lb. 9 oz. sugar.
½ oz. Calumet Baking Powder.
Salt, lemon.

Warm sugar and eggs in hot water bath, then beat until light. Next mix in flour and baking powder well sifted together. Bake in round pan with center tube. Turn over and let cool when baked.

45 Vienna Lady Fingers

1 pt. egg whites, beaten stiff.
½ pt. egg yolks mixed in
1 lb. XXXX sugar.
14 oz. pastry flour sifted together.
Lemon flavor.

Place on paper and dust well with powdered sugar. Bake on double pans or on double paper in 400 degrees.

46 Lady Fingers

1 pt. eggs.
1 lb. XXXX sugar, well beaten.
1 lb. winter wheat flour.
Lemon flavor.

This mixture is best made beaten warm and then cold like American Sponge Cake.

1445750

47 Cream Puffs and Eclairs

1 qt. water.
1 lb. lard.
½ pt. milk.
1¼ lbs. bread flour.
20 to 24 eggs.
¼ oz. powdered carbonate of ammonia.
Makes 8 dozen large puffs.

Boil water and lard, let come to a good boil; stir in the sifted flour, mix smooth and put in bowl; add the milk; mix again and work in the eggs in small portions, more or less, according to stiffness of mixture. For puffs add carbonate of ammonia, for eclairs leave it out. Try to get the puffs in the oven while the mixture is warm. Bake on light greased and dusted pans in 380 to 400 degrees. Let bake when oven is hot with door open, shut when oven is cooler. Don't have mixture too stiff, this would keep the puffs small; if too soft the puffs draw up and make a curved bottom. Too much heat causes caps to form and makes lop-sided puffs; insufficient heat makes them small.

48 Fried Cakes

Stir together eight eggs, one and one-half pounds of sugar, one-fourth of a pound of butter; then add one quart of milk, salt, mace and four and one-half pounds of pastry flour, with two ounces of Calumet Baking Powder; mix light so it will not be tough. Have the grease hot before you cut them out and turn them over before they commence to break on top.

The Key to Bakeshop Success

A TIME comes in the business career of almost every baker when success seems to wane. This critical time which occurs after a more or less extended period of prosperity, is often fatal to the baker who feels that he enjoys confidence, and that he has earned a firm footing, out of the reach of the haunting anxieties incident to launching a bakery business.

In fact, the real crisis arrives at a time when the proprietor feels more secure, and becomes thoroughly satisfied with his methods, his goods, and the trade that he is enjoying. Then appear the first symptoms of a general decline in his business; first, carelessness cropping out here and there, slipshod methods, quality sagging, slack deliveries, windows frequently empty or untidy, and little or no live advertising. Such symptoms invariably indicate the first stage of dry rot, which is naturally followed by a shrinkage in profits. The bank balance dwindles. Ordinarily, this deterioration is allowed to reach the entire make-up of the bake shop before the baker realizes that something is radically wrong. Then the chances are, ten to one, that he will fail to make the proper diagnosis of his trouble, jumping from the frying pan into the fire by attempting to economize, illogically buying cheaper materials, and depending upon close buying, instead of carefully looking after the details of baking and selling.

The key to bakeshop success, free from these periods of deterioration, is an item of daily use, yet its importance is rarely ever appreciated by the average baker. Ask the average baker what he considers the most important ingredient in the bakeshop, and at once he will say flour. He has studied and tested the various brands of flour; has learned to blend the various grades so as to get the best results; yet, frequently, the same baker has not taken the time to appreciate that there is one item, which is largely responsible for the success or failure of his pastries. No matter how careful he may have been in his choice of flours, he takes a big chance unless he has taken into consideration the most important item of all—baking powder.

Maybe he has never thought about baking powder, except to secure the lowest price possible; yet, the quality of baking powder decides for him in advance whether or not his choice of flour has been well made. Even the results that are to be obtained from the milk, butter, sugar, eggs, and so on, are dependent upon the class of baking powder used.

Modern Mixes for Bakers

Neither luck, pull or big capital will make the baker successful. It is just good, sound, modern business methods that recognize the importance of standardizing the shop as to quality, remembering that one of the most objectionable things from the consuming point of view is irregularity of the pastries sold at some shops.

One cake is fine; another is indifferent; another poor, and so it goes, all on account of the false economy in buying a cheap baking powder. Too many bakers depend on the "Jack of all trades" for this important specialty. They buy their flour from the mill that spends thousands of dollars each year maintaining and improving the quality of their flour, with the view of making it a perfect baker's flour. Then, when it comes to the equally important item, baking powder, they take a chance on a product of some firm that hasn't the facilities to make a perfect baking powder.

The manufacture of a first-class, efficient, dependable baking powder is by no means the simple operation it is generally supposed. The total equipment for making baking powder possessed by some supply houses consists of a pair of scales and a more or less efficient mixing device in charge of a ten-dollar-a-week man or boy. They buy their materials from four or five different chemical houses, each material from a different firm, demanding always the cheapest obtainable product. They have not the slightest knowledge of the composition of these chemical substances, and would not know how to use it if they had. The materials are simply slapped together, regardless of their composition, according to a fixed formula that has been in use by the firm for years, a recipe that may have been the best a quarter of a century ago but not now. This is an age of specialists, and success in this line absolutely requires the application of a wide and exact chemical knowledge.

It is not uncommon for the small baker to give the supply man an order for spices, currants, molasses, peels, pans and bowls; then to add enough baking powder to bring the total weight up to requirements. Where the palate and stomach are so vitally concerned, this policy certainly will not pay. It is better to strike a keynote to satisfaction, by recognizing baking powder as the key to bakeshop success. Even if the price per pound is more than formerly paid, it is cheap insurance to know that you will get full returns from the other materials used, which represent an investment of fully 25 times the cost of the baking powder; besides, it is worth dollars and cents to have the absolute knowledge that every customer is coming back for more goods. **The National Baker**

49 Doughnuts or Crullers

Five eggs, twenty ounces of sugar, one and one-fourth quarts of milk, one-fourth of a pound of butter, salt, mace or vanilla flavor; then add four pounds of pastry flour with two ounces of Calumet Baking Powder. Roll out the same as for fried cakes, cut out with cruller cutter and pull the right upper corner through the second cut. Bake at once. When cold roll in powdered sugar, corn starch and cinnamon mixed. If you want to use sour milk, use one-half ounce of soda in the milk and one ounce of cream of tartar in the flour.

50 Doughnuts

1 lb. sugar.
4 oz. butter.
1 qt. milk.
7 eggs.
2 oz. Calumet Baking Powder.
4 lbs. flour.
Mace.

CRUMB CAKES

51 Tutti Frutti or Chop Suey Cakes

1½ lb. sugar.
1 lb. shortening.
1 qt. molasses.
1 lb. nut meats.
2 lbs. raisins.
3 lbs. cake crumbs soaked in 5 pts. of water.
10 eggs.
1½ oz. soda.
2 oz. Calumet Baking Powder.
4 lbs. flour.
2 oz. mixed spices.
Salt.

Mix sugar, shortening, spices and eggs. Add molasses, the soaked crumbs, flour, nuts and fruit. This mixture can be baked in a large pan lined with thin pie crust and cut in slices after baking or it may be baked in well greased pans lined with paper. Also in loaf cake pans.

52 Marshmallow Fillings

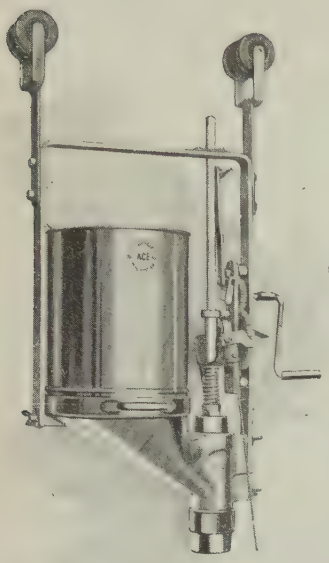
No. I		No. II	
10	lbs. granulated sugar.	5	lbs. granulated sugar.
1	qt. water.	1	lb. glucose.
1	qt. egg whites.	1	pt. water.
1¼	oz. Japanese gelatine or	1	pt. egg whites.
2	oz. plain gelatine, dissolved in 1 pt. of water.	1	oz. gelatine.
		⅛	oz. cream of tartar.

Vanilla.

Boil sugar, glucose and water to 240 degrees, or test sugar by dropping some from paddle in cup of cold water; if it forms a soft ball between fingers it is done. Have the whites beaten stiff with cream of tartar and about four to eight ounces of icing sugar, pour the boiling mixture slowly onto the egg whites, beating continually. When nearly cold add the dissolved gelatine and beat until it stands up well. Add flavor and use. This filling can be colored and flavored in various ways, mixed with chopped nuts or candied fruit and use for filling and icing.

The Ace Doughnut Machine

Has Solved the Doughnut Making Problem



HUNDREDS OF DOLLARS RIGHT WITHIN YOUR GRASP—WHAT OTHERS ARE DOING YOU CAN DO—THERE HAS NEVER BEEN AN OPPORTUNITY LIKE THIS—SEND FOR PARTICULARS **Today.** NO OBLIGATION.

A QUALITY MACHINE THAT PRODUCES A QUALITY PRODUCT.

The dough requires no rolling or cutting by hand; you use less flour because there is no dusting or waste.

You use less cooking fat; there is no surplus flour to cause your fat to burn and become black.

You can use the same fat over and over and produce more doughnuts from the material used—effecting a very noticeable saving.

You can save enormously on time and labor on account of the great capacity of the ACE DOUGHNUT MACHINE.

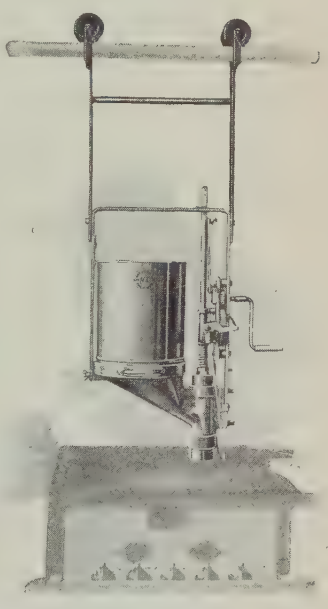
You can use a slack dough in an ACE DOUGHNUT MACHINE and produce a light, crisp, tasty, attractive doughnut under most sanitary conditions.

One firm using the ACE DOUGHNUT MACHINE is turning out quality doughnuts at the rate of two thousand dozens per man each day. These doughnuts cost from 12c to 16c per dozen and retail at 40c to 60c per dozen. Do you know of any business offering such wonderful opportunities?

We help you to make a real success of the DOUGHNUT business by giving you the benefit of our expert knowledge which has been gained by years of careful study and experimental work. The famous ACE DOUGHNUT RECIPES, FREE of charge to each purchaser of an ACE DOUGHNUT MACHINE.

The Ace is a great advertising medium. Put one in your front window and see the immediate results.

Be first in your neighborhood to open an ACE DOUGHNUT MACHINE SHOP. Cash in on this wonderful opportunity.

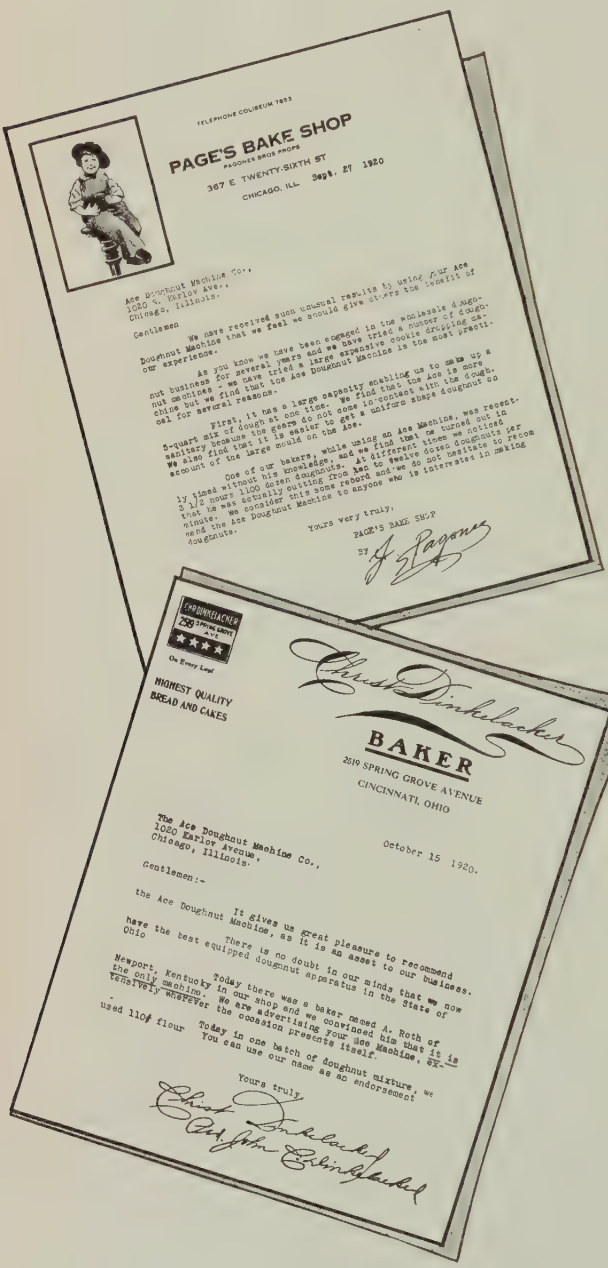


The Ace Doughnut Machine Co.

1020 South Karlov Avenue CHICAGO

What Others Are Doing, You Can Do

Read these letters, they show the way to BIG PROFITS



TELEPHONE COLISEUM 7833

PAGE'S BAKE SHOP

PAGONES BROS PROPS

367 E TWENTY-SIXTH ST

CHICAGO, ILL. Sept. 27 1920

Ace Doughnut Machine Co.,
1020 N. Karlov Ave.,
Chicago, Illinois.

Gentlemen

Doughnut Machine that we feel we should give others the benefit of our experience.

As you know we have been engaged in the wholesale dough-nut business for several years and we have tried a large assortment of dough-nut machines - we had the Ace Doughnut Machine in the most practical for several reasons.

First, it has a large capacity enabling us to make up a 4-quart mix of dough at one time. We find that the Ace is more sanitary because the dough is never touched with the hands. We also find that it is easier to get a uniform shape doughnut as the dough is lifted without pulling from the machine. At different times we noticed that we were actually getting more doughnuts per account of the large mould on the Ace.

One of our bakers, who was using an Ace Machine, was requested to work in another shop and we find that he turned out in 3 1/2 hours 1100 dozen doughnuts. At different times we noticed minutes we consider this some record and we do not hesitate to recommend the Ace Doughnut Machine to anyone who is interested in making doughnuts.

Yours very truly,

PAGE'S BAKE SHOP

By J. Pagones

CHRISTIAN DINKELACKER
258 SPRING GROVE AVE.
CINCINNATI, O.
On Every Loaf

HIGHEST QUALITY
BREAD AND CAKES

Christ Dinkelacker

BAKER

2619 SPRING GROVE AVENUE

CINCINNATI, OHIO

The Ace Doughnut Machine Co.,
1020 Karlov Avenue,
Chicago, Illinois.

October 15 1920.

Gentlemen:-

It gives us great pleasure to recommend the Ace Doughnut Machine, as it is an asset to our business. We have the best equipped doughnut apperatus in the State of Ohio

There is no doubt in our minds that we now have the only machine in our shop and we are convinced him that it is Newport, Kentucky Today there was a baker named A. Roth of advertising your Ace Machine, extensively wherever the occasion presents itself.

used 110# flour Today in one batch of doughnut mixture, we You can use our name as an endorsement

Yours truly,

Christ Dinkelacker

By John Dinkelacker

Think of it—1100 dozen in 3½ hours; figure out the profit for yourself. The greatest money-making opportunity for the man of small capital. A perfect mix used in a machine turning out perfect doughnuts is the sure way to big profits.

Co-operation—we assist you in every way—supply you with the famous Ace Doughnut Recipes free.

The ACE Doughnut Machine is easily regulated — the most sanitary machine made.

Write for particulars now—Don't delay.

The Ace Doughnut Machine Co.

1020 South Karlov Avenue CHICAGO

53 Boiled Frosting

Six pounds of sugar, one and one-half pints of water; boil to 240 degrees; add pinch of cream of tartar; beat one and one-half pint egg whites; flavor. Add syrup slowly while beating—continue beating until stiff enough to use.

54 Strawberry Short Cake No. 1

Make a rich tea biscuit-dough of three pounds of flour, six ounces of butter and lard, two and one-half ounces of Calumet Baking Powder, a little salt, and one quart of milk, roll out in round layers one-fourth of an inch thick, wash one layer a little with butter, lay another on top and bake. Take apart, spread with butter on the soft side, fill well with berries and juice and set the top on, spread with berries again, and pour juice over all. Have berries mixed well with powdered sugar for one hour.

55 Calumet Biscuit—Tea Biscuits

3½ lbs. flour.
3 oz. Calumet Baking Powder.
12 oz. lard.
½ oz. salt.
1 qt. milk.
2 oz. sugar.

Roll out three-quarters inch thick, cut with two and one-half-inch cutter, set close together on pans, wash with egg. Bake in 375 to 400 degrees.

56 Scotch Scones

2 lbs. flour.
6 oz. lard.
6 oz. sugar.
1¼ pt. milk.
2 oz. Calumet Baking Powder.
½ lb. raisins.
Lemon flavor.

Make stiff mixture, scale in ten ounce pieces, round up, then roll out about three-fifths of an inch thick. Cut in four, set on pans one-quarter inch apart, egg wash on top. Bake in 400 degrees.

COOKIES AND SMALL CAKES

57 Sugar Cookies

3 lbs. sugar.
2 lbs. shortening.
¾ qt. milk.
5 oz. Calumet Baking Powder.
5½ lbs. cake flour.
Salt, lemon, mace.

Cream sugar and shortening, then add milk. Next mix in flour and baking powder well sifted together. Do not mix too much.

58 Lemon Cookies—Fruit Cookies

4 lbs. sugar.
2 lbs. butter.
1 pt. eggs.
1 pt. milk.
6 lbs. flour.
4½ oz. Calumet Baking Powder.
Lemon flavor.
Wash with egg.

Mix like sugar cookies, wash lightly with egg wash. Bake in 350 to 375 degrees. Add three pounds sultana raisins for Fruit Cookies.

Makes twenty dozen.

59 Fruit Cookies

3 lbs. sugar.
1½ lbs. shortening.
1 pt. molasses.
6 eggs.
1 pt. water.
1 oz. soda.
1½ lbs. chopped raisins.
8 oz. chopped citron.
5½ lbs. flour.
2½ oz. Calumet Baking Powder.
Salt, cinnamon, allspices.

Mix like Sugar Cookies. Cut with three inch cutter. Wash with egg.

60 Ginger Cookies

3 lbs. sugar.
1½ lb. shortening.
1 qt. molasses.
1½ oz. soda.
1 pt. water.
3 oz. Calumet Baking Powder.
8 lbs. cake flour.
Salt, flavor, mixed spices.

Mix like Sugar Cookies. Cut with three inch scalloped cutter. Wash with water if no steam in oven. Leave plain or lay in sugar.

61 Oatmeal Cookies

2 lbs. sugar.
1½ lbs. shortening.
6 eggs.
1 pt. milk.
1 lb. oatmeal.
1 lb. chopped raisins.
3 oz. Calumet Baking Powder.
3½ lbs. cake flour.
Salt, cinnamon, mace.

Mix like Sugar Cookies. Mix chopped raisins with milk, cut with 3 inch cutter.

62 Fruit Sticks

4 lbs. sugar.
2½ lbs. shortening.
1 qt. molasses.
1½ pts. water.
4 lbs. raisins.
1 lb. chopped peanuts.
1½ oz. soda.
3½ oz. Calumet Baking Powder.
8 lbs. cake flour.
Salt, cinnamon, mace.

Mix like cookies. If a richer cookie is desired, add twelve eggs and omit one pint of the water. Roll out to about one-quarter of an inch thick and cut into bars of 1½ by 3 inches and wash with egg. A round cutter may be used if desired.

63 Scotch Cookies

3 lbs. sugar.
1½ lbs. shortening.
1 pt. molasses.
1½ pt. water.
1 oz. soda.
3 oz. Calumet Baking Powder.
6 lbs. cake flour.
Salt, cinnamon, allspice.

Mix like Sugar Cookies. Cut with three inch round cutter, wash with egg. If a richer cookie is desired, add six eggs and omit one-half pint of water.

Suggestions

MAKE a record of daily happenings and changes for future reference. Wet salt will cause dough to come too fast and wild.

Don't leave oily rags in open air or throw in open box—use close covered galvanized iron cans and avoid spontaneous combustion.

Bake new bread pans before using—eight to ten minutes in medium hot oven or until they take on a bluish tint like steel. Take out—rub out well with rough, clean cloth and grease inside thoroughly with pure lard while hot. Always burn pans out before greasing.

Don't get in a rut—do things differently—do them in a way that will impress the customers favorably and attract their attention. That's advertising.

Have special sales of cakes, baked beans and brown bread, lady fingers, rolls, etc., on certain specified days of the week. The housewife will welcome your suggestions that will help her diversify her menus.

If you run one wagon, have a different sign on each side—two wagons makes four signs, etc. "He who runs may read" and it makes one wagon look like two. Prosperity attracts the dollars.

64 Scotch Cookies

2½ lbs. sugar.
1¼ lbs. shortening.
5 eggs.
1 pt. molasses.
½ pt. water.
½ oz. soda.
4 lbs. cake flour.
2½ oz. Calumet Baking Powder.
Salt, cinnamon, allspice.

Mix like Sugar Cookies. Roll out to about one-fourth inch thick and cut with 2½ inch round cutter. Wash with egg.

65 Cocoanut Jumbles

2½ lbs. sugar.
1½ lbs. shortening.
8 eggs.
1 qt. milk.
1 lb. macaroon cocoanut.
4 lbs. cake flour.
3 oz. Calumet Baking Powder.
Salt, vanilla.

Mix like Cake. Lay out in rings with bag and star tube on lightly greased pans. Sprinkle with cocoanut.

66 Lemon Cookies

2½ lbs. sugar.
1 lb. shortening.
5 eggs.
¾ pt. milk.
3 oz. Calumet Baking Powder.
3½ lbs. cake flour.
Salt, lemon.

Mix like Sugar Cookies. Roll out to about one-fourth inch thick and cut with 2½ inch round cutter. Wash with egg.

67 Fruit Cookies

4½ lbs. sugar.
2½ lbs. shortening.
1½ qts. milk.
2 lbs. chopped raisins.
1 lb. chopped citron.
8 lbs. cake flour.
7 oz. Calumet Baking Powder.
Salt, lemon and mace flavor.

Mix like Sugar Cookies. Cut with three inch cutter.

68 Graham Cookies

3 lbs. sugar.
1½ lbs. shortening.
1 pt. eggs.
1½ pts. milk.
2 lbs. graham flour.
2 lbs. cake flour.
2½ oz. Calumet Baking Powder.
Salt, lemon flavor.

Mix like cake. Drop on greased pans like drop cakes.

69 Tea Cookies

3 lbs. sugar.
1½ lbs. shortening.
6 eggs.
1 pt. milk or water.
½ oz. cinnamon.
½ oz. mace.
4 oz. Calumet Baking Powder.
5 lbs. cake flour.
Salt.

Mix like sugar cookies. Any shaped cutter may be used.

70 Fruit Slices

3 lbs. sugar.
1½ lbs. shortening.
1 pt. molasses.
1 oz. soda.
8 eggs.
½ pt. water.
3 lbs. raisins.
1 lb. mixed peel.
2 oz. Calumet Baking Powder.
5½ lbs. cake flour.
Salt, cinnamon, mace.

Mix like Cookies. Scale in on pound pieces, roll in strips, three strips on each pan, flatten slightly. Wash with egg, then bake, let cool and cut in slices.

71 Ginger Cream Cookies

1 lb. sugar.
12 oz. shortening.
5 eggs.
½ pt. molasses.
½ oz. soda.
¾ pt. milk or water.
1¾ lbs. cake flour.
½ oz. Calumet Baking Powder.
Salt, ginger and cinnamon.

Cream sugar and shortening until light. Add eggs gradually. Next add molasses, soda and the liquid. Last mix in flour and baking powder well sifted together, drop on lightly greased pans.

72 Cocoanut Butter Cookies

2 lbs. sugar.
1 lb. shortening.
1½ pts. molasses.
1½ pts. water.
1 lb. fine cocoanut.
3 oz. Calumet Baking Powder.
5 lbs. cake flour.
1 oz. soda.
Salt, cinnamon, mace.

Mix like Cookies and cut with three inch round cutter.

73 Ceylon Cocoanut Drops

3 lbs. sugar.
1 lb. shortening.
1 pt. eggs.
1 qt. milk.
4½ lbs. flour.
1 lb. desiccated cocoanut.
3 oz. Calumet Baking Powder.
Salt, lemon.

Mix like Cup Cakes and drop on lightly greased and floured pans.

74 Vanilla Jumbles

3 lbs. sugar.
1½ lbs. lard.
18 eggs.
1 pt. milk.
4 lbs. flour.
1½ oz. Calumet Baking Powder.
Vanilla flavor.

Mix like Cookies. Lay out in rings with bag and star tube two and one-half inches in diameter on light greased and floured pans. Bake in 375 degrees.

75 Vanilla Jumbles

2½ lbs. sugar.
1½ lbs. shortening.
1 pt. eggs.
1 pt. milk.
4¼ lbs. cake flour.
2 oz. Calumet Baking Powder.
Salt, vanilla flavor.

Mix like Cake. Lay out in rings with bag and star tube on lightly greased pans.

75a Lemon Jumbles

3½ lbs. sugar.
2 lbs. shortening.
1 pt. eggs.
1 qt. milk.
4 oz. Calumet Baking Powder.
6 lbs. cake flour.
Salt, lemon.

Mix like Cake. Lay out in rings with bag and star tube on lightly greased pans.

75b Cinnamon Jumbles

2 lbs. sugar.
1½ lbs. shortening.
6 eggs.
1 qt. water.
1 qt. molasses.
1 oz. soda.
5½ lbs. cake flour.
2½ oz. Calumet Baking Powder.
Salt, cinnamon and mace flavoring.

Mix like Cake. Lay out in rings with bag and star tube on lightly greased pans.

76 Box Cake

3½ lbs. sugar.
2 lbs. shortening.
1½ qts. egg whites.
¾ qt. milk.
4 lbs. cake flour.
4 oz. corn starch.
1½ oz. Calumet Baking Powder.
Salt, flavor.

Cream the shortening and two pounds of the flour until light. Beat egg whites and sugar until firm, as for Angel Food Cake, and add to the creamed shortening and flour. Then add milk. Next mix in balance of flour and baking powder well sifted together. Bake in wooden frames.

For Chocolate Cake, add 4 oz. cocoa.

76a Calumet Box Cake

4 lbs. sugar.
1½ lbs. shortening.
1 qt. egg whites.
1½ qt. milk.
2½ oz. Calumet Baking Powder.
4 oz. corn starch.
4¾ lbs. cake flour.
Salt, vanilla, lemon.

Cream two pounds of flour with shortening until light. Beat egg whites and sugar, as for Angel Food Cake, adding the sugar gradually and then add to the creamed flour and shortening. Then add milk. Next mix in the balance of flour and baking powder well sifted together. Bake in wooden frames.

77 Machine Doughnuts

Three and one-half lbs. sugar, one lb. lard, fifteen eggs, three and one-half qts. milk, six oz. Calumet baking powder, ten and one-half lbs. winter wheat flour, salt, mace and lemon flavor. When the winter wheat flour is exceptionally soft, use some spring wheat flour instead.

78 Peanut Bars

2½ lbs. sugar.
1½ lbs. shortening.
6 eggs.
1 pt. milk.
5 lbs. cake flour.
3½ oz. Calumet Baking Powder.
Salt, lemon flavor.

Mix like Cookies. Roll out in one sheet, wash with milk, then sprinkle with finely chopped peanuts mixed with granulated sugar. Cut in bars 1½x3 inches.

How *to* keep your trade *at* home

IT is not necessary to sacrifice profit or quality to retain your local trade—turn out high class, quality goods and you need not fear foreign competition. There never has been such a demand for tasty, home-like bakery products everywhere as there is today and the baker who specializes and provides his trade with goods of this character and advertises it, need not fear competition. Make a careful study of every ingredient used in your shop—hold that which is good and discard all that do not have and maintain a high standard. Make sanitation your watch word and tell your public about it—above all, guarantee your products.

Adopt a "trade mark" or a distinctive style of type or lettering for your products—the public will soon recognize it and it will be your best advertisement and will identify your product everywhere.

No woman ever regretted giving up bread and cake making if she could secure quality bakings that were dependable—it is up to you to make your product known and appreciated in every home.

Calumet Baking Powder has been thoroughly demonstrated in every home in your vicinity—the housewife recognizes its superiority and is familiar with its satisfactory and uniform results.

Connect your store with the local advertising of Calumet by displaying it in your newspaper advertising, dodgers, etc., and use the Calumet hangers that are supplied every dealer gratis.

79 Ginger Snaps

3 lbs. sugar.
1½ lbs. shortening.
1 qt. molasses.
1 pt. water.
2 oz. soda.
2 oz. ginger.
1 oz. cinnamon.
6 lbs. cake flour.

Mix like Cookies, cut with two inch cutter. Bake in steam or wash with water.

80 No. II

1½ lbs. sugar.
1 lb. lard.
1 qt. molasses.
1 pt. water.
2 oz. soda.
1 lb. cake crumbs.
1 oz. ginger and cinnamon.
5 lbs. flour.

Mix like Cookies cut with two-inch cutter. Bake in steam or wash with water. 325 to 330 degrees.

Mixture No. I can be used in Drop Machine.

81 Scotch Short Bread

2 lbs. flour.
½ lb. sugar.
1 lb. butter.
¼ lb. lard.
2 egg yolks.

Rub shortening in the flour and sugar, mix with egg, cut with large, round cutter or round up and flatten, notch sides with thumb and first finger. Bake in 275 to 300 degrees.

82 Almond Macaroons

2½ lbs. almond paste.
2½ lbs. half fine granulated, half powdered sugar.
2½ oz. flour.
About 1 pt. egg whites.

Mix sugar with finely cut almond paste and gradually work in half of the egg whites, then work in the remainder. The mixture should be just soft enough so it does not run. Dress on double paper or on single paper and bake on double pans. Let bake up with door open then shut. Bake in 280 to 300 degrees Fahr.

83 Cocoanut Macaroons—Warm Mixture

3 lbs. macaroon cocoanut.
4½ lbs. sugar, half and half.
1¼ qts. egg whites.

Mix sugar, cocoanut and egg whites, in a kettle. Stir on a slow fire until it is softened and clears, so it can be dropped out with bag and tube. Do not make mixture too soft. Drop on paper and flatten with a wet cloth. Bake in 275 to 300 degrees. Let bake up with door and damper open, then shut to give color.

84 Kisses

One pint egg whites, beat stiff; beat in one pound of XXXX sugar; then mix two pounds XXXX sugar; pinch of cream of tartar. Mixture makes twelve dozen rings at 10 cents per dozen.

Method.—Beat egg whites light in a perfectly clean kettle, free from grease. When fairly up, add a small handful of sugar and beat in a little at a time till one-third is beaten in. Add flavor and mix in rest of sugar without any more beating. Mix lightly but fully. With bag and tube dress rings about one and three-quarters inch in diameter on light greased and dusted pans. Sprinkle with cocoanut. Bake in cool oven 250 degrees Fahr.

85 Cocoanut Kisses

One pint egg whites beaten stiff, two pounds XXXX sugar, one and one-half pounds macaroon cocoanut, pinch of cream of tartar. Drop on greased and floured pans. Beat egg whites as for Kisses mix and dress on paper or pans like Macaroons. Bake in 280 degrees.

PASTRY MAKING

Pies and Fillings—Pastry Cream

86 Puffpaste

1	lb. spring wheat flour.	¼	oz. cream of tartar.
1	lb. cake flour.	1	egg.
2	lbs. butter (or part substitute).	5	scant pts. cold water.

Work butter smooth in cold water. Rub four ounces butter in the flour with egg, water and cream of tartar; make a smooth dough, it should be firm and of the same consistency as the butter. Let dough rest for half an hour before rolling in the butter. Roll out dough three times as long as wide, one-quarter inch thick, place the butter in pats over two-thirds of the dough, then fold bare part over half of the butter, then the butter part over on top of the dough. Press down sides, then roll out to a long square one-quarter inch thick and fold in three. Give paste a rest, roll out again, fold in three, and give three more turns or foldings in three, four, five or six turns altogether, with intermissions between the rollings. Keep paste in a cold place, well covered. Use for Cream Rolls, Slices, Tarts and French Pastries.

87 Pie Dough

Top Crust	Bottom Crust
4 lbs. soft flour.	4 lbs. soft flour.
3 lbs. butter and lard.	1½ to 2 lbs. lard.
A scant ¾ qt. cold water.	1 oz. salt.
½ oz. salt.	¾ qt. water.

When mixing have all the materials cold. Mix lard and butter in the flour by pressing it flat between the hands, shake it in the flour, do not rub it in. When adding the water with the salt dissolved, shake flour and water in without overworking the crust in mixing. Overworking makes an oily crust. Mix paste several hours before or overnight and let rest in cold place.

88 American Puff Paste

One pound of butter washed well in ice water and one pound of mixed flour; mix together very light, with one ounce of Calumet Baking Powder, one egg, one teaspoonful of salt and enough ice water to make a smooth paste, same as you make for tea biscuits; roll out once about eighteen inches long and ten inches wide, turn in the ends to meet in the middle and double again; let rest in ice box or cellar for an hour and repeat this until rolled out four times. For Tarts and Patties, roll out one-quarter of an inch in thickness, cut out with biscuit cutter, lay on clean cooky tins (not greased), and if time allows, let rest awhile in cold place before baking. When ready for the oven,

dip the top of a small wine glass or biscuit cutter in hot water and press in the center of each Tart, down to near the bottom of the paste; bake in a hot oven. When baked, cut the center all out with a sharp penknife and they are ready to fill. This paste is very valuable for the American cook, so as to be able to make Patty shells with success, while it takes a great deal more experience to make French puff paste.

89 Custard Pie—Cocoanut Pie

1¼ lbs. sugar.
2 oz. flour.
1 qt. eggs.
1 gallon milk.
Pinch of salt.
Vanilla or mace flavor.

Line plates with pie paste or dough. Beat sugar, flour, salt and eggs well together, add flavor and mix with milk gradually. Custard is baked as soon as it sets in the center. Take the clean, dry point of a knife and put in center of the pie. If it comes out dry the custard is done. When not done milk will be found on the blade. Too long baking causes custard to curdle.

For Cocoanut Pie.—Put handful of cocoanut in bottom before filling in the custard.

90 Pumpkin Pie

1 qt. pumpkin.
½ lb. sugar.
1½ qts. milk.
6 or 8 eggs.
1 oz. corn starch.
Spices, cinnamon and allspice or ginger.
Tablespoon molasses.
¼ oz. of salt.

Line plates with pie paste or dough. Mix like Custard Pies.

91 Lemon Pie—Orange Pie—Pineapple Pie

¾ to 1 pound of sugar.
3 to 5 lemons or oranges.
3 to 5 yolks.
3 to 3½ oz. corn starch.
1 oz. butter.
1 qt. water.

Dissolve starch in some cold water and mix with yolks. Grate the lemon rind on the sugar; put sugar, water lemon rind and juice to boil. When it boils add starch and yolks and stir till it thickens. Take off the fire and fill in the baked bottoms. Use the whites of eggs for meringue, one ounce sugar for each egg white. Make Orange Pie same as Lemon Pie. Use grated pineapple in place of oranges or lemons to make **Pineapple Pie.**

92 Cream Pies—Vanilla, Cocoanut, Chocolate

8 to 10 oz. sugar.
4 to 6 yolks.
2½ oz. corn starch.
1 oz. butter.
1 qt. of milk.

Set milk, sugar and butter to boil. Mix and dissolve starch and yolks in a little cold milk, add to boiling milk, stir till it thickens, take off the fire, flavor and fill in the baked crusts.

For Cocoanut Cream Pie add four ounces grated cocoanut.

For Chocolate Cream Pie add two ounces chocolate or powdered cocoa to vanilla flavored mixture. Finish with meringue like Lemon Pie.

Oven Hints

NEVER poke a hard coal fire from the top; keep ashes out from bottom and make fire bright under grate. Remove the ashes often from ash pan; if the ashes are allowed to bank up under grate, this will ruin your grates and furnaces in a short time.

The greatest help to success is **a good draft.** A chimney or stack that is good enough for a stove or candy furnace, is not always good enough for an oven. Nothing less than an 8x10, inside measure, should be used, and the top of the chimney or stack must be above all the surrounding buildings and trees. Don't blame the oven, get after the draft. This means a saving of fuel as well as time. Have oven stand close to chimney, and do not reduce size of pipe on oven at any point. Cut hole in chimney or stack if not large enough.

If your chimney or stack is lower than surrounding buildings, run it high enough and whatever you do, do not reduce the size; keep the same size all the way up, as reducing it kills the draft.

You will save time and coal by having a good draft, and any extra expense you may go to in improving your chimney will be more than made up in this way. Ovens connected with large steam boiler flues provide a draft that is too strong.

Many people seem to think that if they connect the oven with chimney that they have done all that is necessary; sometimes too much draft is worse than not enough.

Do not burn greasy lard tubs and other sticky matter, or refuse; it damages your furnace. If you are careful in firing your oven, keeping the ash pan free of ashes, the flues clean, you not only add to the life of your oven but save in repairs and time in operation. Watch your bakers and see that this is done. It only takes a few seconds each day.

93 Custard Cream for Filling Puffs and Eclairs

No. I	No II
1 qt. of milk.	10 oz. sugar.
2 oz. corn starch.	5 yolks.
3 eggs.	3 oz. corn starch.
4 oz. sugar.	1 oz. butter.
Vanilla flavor.	1 qt. of milk.

Mix and cook as for Cream Pies, let cool and flavor. No. II can be used for filling Tarts and Cream Slices, adding various flavors, chopped nuts or melted chocolate mixed in the warm cream makes different cream pie and Tart fillings.

94 Pie Filler for Fruit Pies

Tapioca ground like fine cornmeal is the best thickener to use for a filler. It is flavorless and takes up the flavor of the fruit. It can be bought from good bakers' supply houses. Take for general use twelve quarts water, two pounds tapioca, six pounds of sugar, put all in a kettle on the fire and stir until the milky appearance disappears, when the mixture is done. It should not boil, only become of a glassy appearance. Now take any reasonable amount of this filler and mix it with any canned fruit and use in the pies.

95 Raisin Pies

Take eight pounds seeded, large raisins, six quarts water, ten ounces tapioca, four pounds sugar, put water, tapioca and sugar on the fire and treat as given for filler; then add the raisins and let cool. You may add some lemon juice. This makes a pie filling costing about 3 cents per pound. For very juicy berry pie fruit a slightly larger quantity of tapioca can be used, and for rhubarb and gooseberries more sugar should be added.

96 Dairy Cream Pies

The ordinary vanilla or chocolate cream pies are covered with sweetened whipped cream instead of meringue and kept in a cool place. Use four ounces of sugar to each quart of whipped cream, flavor vanilla. A variety of these pies can be made by using a thin layer of pastry cream in the bottom and cover this with fresh berries or sliced peaches or preserves and cover with whipped cream, or with meringue or with soft marshmallow. Very nice for lunch rooms.

MUFFINS, WHEAT CAKES AND WAFFLES

97 For the Lunch Room
Corn Muffins

1	lb. corn meal.	½	oz. salt.
2	lbs. soft wheat flour.	2½	pts. milk.
8	oz. butter or lard.	2½	oz. Calumet **Baking** Powder.
8	eggs.		

Mix like cakes, fill in well greased muffin cups. Bake in 400 degrees Fahr. Makes 5½ doz. This mixture can be baked in greased and flour-dusted square pans, and cut in slices or squares after baking, served as Corn Bread.

98 Wheat Muffins—Graham Muffins

Two pounds soft wheat flour sifted with one and one-half ounces Calumet Baking Powder. Cream eight ounces sugar, eight ounces lard, five eggs, a scant quart of milk, a pinch of salt, flavor of mace. Mix and bake like Corn Muffins.

1½ lbs. graham flour.
½ lb. wheat flour.
1½ oz. Calumet Baking Powder.
4 eggs.
Pinch salt.
8 oz. butter or lard.
4 oz. sugar.
4 oz. molasses.

Mix and bake like Corn Muffins.

99 Wheat Griddle Cakes

I. For each pound of flour, one ounce of Calumet Baking Powder, two ounces sugar, one ounce melted butter, two yolks of eggs or two whole eggs, a pinch of salt, about one pint of milk.

II. One pound flour, one ounce Calumet Baking Powder, two ounces sugar, one ounce shortening, one pint milk and water, salt.

Mix dry ingredients in flour, add only a part of the liquid, mix smooth, add eggs and melted butter, and the rest of liquid gradually till batter is of the proper consistency. According to strength of flour, more or less liquid is required to reach this point.

100 Corn Cakes, Rice Cakes, Flannel Cakes, Graham Cakes

For Rice Cake add one cupful of boiled rice to Wheat Cake mixture, add flavor of mace or nutmeg.

For Flannel Cake add four ounces corn meal to Wheat Cake.

For Corn Cake use half wheat, half corn meal, and mix like Wheat Cakes.

For Graham Cake take one-third graham, two-thirds wheat flour, and mix same as Wheat Cake. Molasses may take the place of sugar in Graham Cakes.

101 Buckwheat Cakes with Baking Powder

Two pounds buckwheat flour, two ounces Calumet Baking Powder, one-half cup molasses, two ounces melted butter or lard, three-fourths ounce salt, about three pints milk or water. Mix and bake like Wheat Cake. Egg can be added to enrichen the mixture.

For Yeast Raised Buckwheat Cakes, add one-half ounce of yeast to three pints of milk and water. Set to a soft sponge in the evening with two pounds buckwheat flour. In the morning add molasses, butter and salt and mix smooth. Let rise up half and use. A little soda can be added to keep it sweet.

102 Crumpets or English Muffins with Baking Powder

Two pounds wheat flour, two ounces Calumet Baking Powder, a scant quart of milk, one-half ounce salt. Sift salt and flour with baking powder. Set rings about three and one-half inches in diameter, one inch high, well greased, on hot griddle. Fill half with batter, turn over with ring when partly baked. Let bake up, remove ring and finish baking.

A slightly stiffer mixture can be made and they may be rolled out and cut like Tea Biscuit and baked and turned on the cake griddle.

103 Waffles

No. I	No. II
2 lbs. soft flour.	2 lbs. flour.
1 oz. Calumet Baking Powder.	1½ oz. Calumet Baking Powder.
8 oz. melted butter.	2 oz. sugar.
3 oz. sugar.	4 to 6 eggs.
8 yolks of eggs.	1 qt. milk.
A pinch of salt	4 oz. butter.
Flavor of mace or vanilla.	Pinch salt.
About 1 qt. of milk.	Vanilla.

Mix same as for Wheat Cakes, only a little thicker. The waffle irons should be of the right heat and well greased before pouring in the batter. The eggs can be reduced and the baking powder slightly increased to lighten the cakes. Some dusted with sugar.

104 Short Paste for Lining Tarts, Etc.

No. I	No. II
2 lbs. flour.	3 lbs. flour.
1 lb. butter or butterine.	½ lb. butter or lard.
¾ lb. icing sugar.	6 oz. sugar.
5 eggs.	1 oz. Calumet Baking Powder.
	Scant pt. milk or water.

Sift sugar and flour, rub in the shortening and mix with eggs or milk into a firm paste; do not work too much. Let rest and use for lining Fruit Tarts, Custard or Cream Tarts and others.

105 Parisian Tarts

Line tart molds with short or puff paste, fill with dry beans or rice and bake crusts in good heat. When baked remove the beans, brush out and fill with various fillings. The beans or rice may be used over many times for this purpose. For Parisian Tarts: Put some jam or fruit in bottom, fill up with pastry cream, brush rim of tart with syrup, sprinkle with finely chopped cocoanut or other nuts; decorate top with candied cherry and angelica.

SPECIAL TART LAYER CAKES FOR RESTAURANTS

105b

A very profitable method of selling cakes in the restaurant or better lunch room is to make up a variety of various cakes in large layer cake or torten. These cakes are usually baked in layer cake tins with a straight rim of about twelve inches of diameter, and after baking two or three layers are put together with jellies, jams, creams, butter cream, marshmallows or meringue fillings. The top of these cakes may be finished with different flavored frosting such as vanilla, chocolate, caramel or coffee, and decorated with French fruit, glaces, etc. All the given layer cakes and richer loaf cake formulæ can be used, but naturally they must not be made as thick as the usual layers, especially where three or four layers are put together.

Here are a few recipes of good quality to use for Tart Cakes:

105c Vienna Almond Layer Cake

No. I

1 qt. eggs.
½ pt. yolks.
2 lbs. powdered sugar.
12 oz. melted butter.
6 oz. ground almonds.
1¾ lbs. flour.
½ lb. cornstarch.
½ oz. Calumet Baking Powder.
½ pt. milk or water.

Sift starch, flour and baking powder well together. Beat eggs and sugar together till light, then add milk, mix lightly, then almonds and flour; now add carefully the melted butter and put mixture in greased and flour-dusted pans. Bake in 325 degrees. After baking turn over on sugar-dusted papers to cool.

105d

No. II

3 lbs. powdered sugar.
2 lbs. butter.
1 qt. milk.
2¾ lbs. cake flour.
¾ lb. cornstarch.
2¼ oz. Calumet Baking Powder.
The grated rind of lemon.

Sift starch, flour and baking powder. Cream sugar and butter, and add eggs by degrees, then milk and flour, and fill in the layer tins. This makes fifteen layers, 13 ounces each. Put from three to five layers together with jams, etc., and divide in 12 cuts for sale.

106 Various Cream Tarts

Make a Chocolate Cream as for Cream Pies, mix with a few chopped walnuts and fill in baked case; decorate with meringue and brown lightly in the oven.

Take lemon, orange or other creams, put in baked bottoms; decorate top with whipped cream or icing, or fill fresh or preserved fruits in bottom or on top of a little cream; use meringue or marshmallow for top. For marshmallow or meringue put on a border and finish center lattice-shape, or put on full top in steeple-shape.

107 Crumb Tart Fillings

1	lb. sugar.	1½	lbs. cake crumbs.
1	lb. butter.		The grated rind of 1 lemon
1	pt. eggs.		or mace and almond
1	pt. milk.		flavor.

Mix like cakes and use as required. A richer filling can be made by leaving out a part of the crumbs and add crushed almonds or nutmeats; chocolate may be added with or without spices; jam or fruit may be placed in the bottom.

The shapes of the Tarts may be varied, baking them in oval or boat-shaped forms and decorate with various colored icings, creams and butter creams, etc. An endless variety of this kind can be created by the inventive confectioner.

Flour

EVERY crop of wheat has its own peculiarities and considerable study is necessary to overcome the difference in the flour each season. Oftentimes there is an excess of moisture or a variation in the amount of sugars present. The gluten, too, varies not only in amount, but, what is equally important, in quality also. The "aging" of flour oftentimes overcomes this to a certain extent, and as light and air are the two important factors in "aging" it is absolutely necessary to see that these two factors are provided for in your warehouse.

Do not store flour in a basement unless you have some mechanical means for creating a current of air through it. It is impossible to secure the light that is necessary in other than a room above ground.

A dry, light, airy room is absolutely necessary for proper storage and will in a short time pay for itself in the results secured in the baking.

Some flour contains less gluten than others and consequently does not give as large a loaf as usual—more fermentation is necessary in such cases—either by an increase of yeast or time.

The modern baker will keep his raw material properly and exercise the greatest care in preparing it for use.

LEARN to distinguish between Winter wheat or pastry flour and Northern Spring wheat, or bread flour. A good bread flour is that made from Northern Spring wheat, rich in gluten and phosphates, creamy in color and rather grainy to the touch.

Have the flour for light bread warmed and dry and sifted. Flour milled from old wheat is preferable to that made from new wheat. Careful bakers put in a supply of flour just previous to the marketing of the newly harvested product. The presence of much gluten gives to the best flour its rich, creamy appearance. Gluten is the meat of the wheat, but the gluten of bread flour is stronger than that of soft or Winter wheat flour. The strong gluten flour requires more moisture to the mix than does the soft Winter wheat variety. It is this glutenous quality that permits the swelling and filling out of the air cells and harnessing the leavening gas. Its presence insures lightness in the finished loaf. Flour, low in gluten, can be improved by adding a small proportion of dried white of egg. The addition of even a very minute quantity of white of egg increases the moisture-carrying qualities of the flour.

Where baking powder contains white of egg, it is also possible to use increased moisture and overcome the shortage of gluten. Loaves made with Spring wheat flour are well rounded on top. Hence the special fitness of Spring wheat flour for bread. Bread is the staff of life. Its value and processes should be fully appreciated.

Winter wheat flour, known to the trade as pastry flour, has less gluten and softer gluten than hard Spring wheat flour. This makes it the ideal flour for cakes and pastries.

To distinguish bread flour from cake flour is very simple. Take a handful of flour and closing the hand squeeze it together. If the flour is bread flour it will fall apart and scatter on opening the hand.

If cake flour it will remain compact in the palm of the hand. In the absence of cake flour when making cake, a third of the flour called for may be replaced with corn starch.

Good pastry flour may be purchased in the 5, 10 or 24-pound sacks, the same as bread flour, and costs no more.

108 BREADMAKING

For quantities and proportions of ingredients, also for temperatures to be used consult the Handy Dough Table. According to quality of breads to be made the enriching ingredients can be arranged.

Mixing.—The best method to use in mixing is to dissolve salt and yeast separately and then add the other ingredients, such as sugar, milk, salt, extract and flour. When the machine is running add the dissolved yeast, continue to mix for a few minutes then add the melted lard or oil. Mix thoroughly. The dough should occupy about one-third of the trough. Cover and let dough rest and rise till it is light enough that it will go down when touched by the hand. This may take from three to three and one-half hours. This is called the first rising. Then lay the dough over from sides and ends and let come up again for from one to one and one-quarter hours. Punch down again, give another half hour. Then it is usually ready to be scalded and made into loaves. If baking in steam give less proof in pans than when no steam is used. Giving a dough more age in the trough gives a larger loaf, a loose grain but usually causes loss of sweetness.

Malt extract is used as a bread improver and as a stimulant to fermentation, less sugar can be used when using malt extract. A general rule which has been adopted in many bakeries for first quality bread is to figure for each twenty-five pounds of water or the twelve-quart pail: Six to seven ounces compressed yeast, five to six ounces malt extract, fifteen ounces sugar, twelve ounces shortening, six to eight ounces dry milk, about forty pounds flour, ten ounces salt. Yeast food flours or cornflakes are also used and are usually made with malt extract and yeast in a short, quick ferment, this saves yeast and shortening and hastens fermentation.

109 Home Made Breads

Home-Made Bread with Potatoes.—Twelve quarts of water, three pounds of peeled, boiled and mashed potatoes, six ounces yeast, twelve ounces sugar, twelve ounces lard, nine to ten ounces salt. Mash potatoes while warm, use the water the potatoes are boiled in and cold water, strain through sieve. Dissolve the yeast in half of the water, sugar and salt in the other half and make the dough as usual. Do not give too much proof in the pans. You may use a part milk in this formulæ.

110 Home Made Bread with Malt Extract

Twelve quarts of water, five ounces yeast, one pound of cornflakes or H. O. E. yeast food flour, eight ounces malt extract (60 degrees extract), eight ounces sugar, nine ounces salt, eight ounces lard, six to eight ounces dry milk, thirty-eight to forty pounds flour. Dissolve yeast, malt extract and cornflakes in two quarts of water at 85 degrees, the milk, sugar and salt in the rest of water. Let yeast mixture stand 15 minutes. Mix as directed in opening chapter. With shop at 80 to 85 degrees and dough at 80 to 82 degrees it will be up the first time in about three hours, give one hour second rise, then give two more punchings in half hour intermissions. Scale and mould in pans.

111 Plain Home Made Bread

12 qts. water.
6 to 7 oz. yeast.
14 to 16 oz. sugar or half malt extract.
14 oz. lard.
9 oz. salt.
38 to 40 lbs. flour.

Mix and ferment as directed. Bake without steam in oven for Home Made and give good proof for cut bread, give less proof cut and bake with a little steam in oven. Makes about sixty-two sixteen-ounce loaves.

112 Sponge Bread

For Pan Bread, Vienna and other Bottom Breads.

Sponge

1 gal. water.
10 lbs. flour.
2½ oz. yeast.

Dough

½ gal. water or milk.
6 oz. sugar.
6 oz. lard.
4½ oz. salt.
10 to 11 lbs. flour.
Temperature, 78 to 83 degrees.

Let sponge rise and drop. Use a slightly cooler temperature for doughing than for sponge.

Let dough come up full once, punch down, let come half and take. Use a softer dough for panbreads than for hearth baked bread.

For Vienna Bread take all milk for doughing.

113 Straight Dough for Mothers Bread

Cream Breads also for Milk Breads and Hearth Baked Rolls.

200 lbs. flour.
115 to 120 lbs. water (or add 3 gals. of milk and use 24 lbs. less water).
2¼ lbs. yeast.
5 lbs. sugar.
4 lbs. lard.
3 lbs. salt.

Mix as usual. Let come up full the first time. Punch dough; let come up three-quarters, punch again and take when three-quarters up third time. According to strength of flour the dough may require another half hour before taking.

114 Raisin Bread

Sponge

1 gal. water.
3 oz. yeast.

Dough

10 lbs. flour.
½ gal. milk.
1½ lbs. sugar.
1½ lbs. lard.
4 oz. salt.
6 lbs. sultana raisins.
10 lbs. flour.

Let sponge drop, then add milk and other ingredients. Let dough come up full once, let come up half again and take. Scale one pound five ounces for 10 cents. Makes thirty to thirty-two loaves. Some bakers use one pint of eggs to the above mixture and wash the baked loaves with syrup while warm or frost with thin frosting.

Modern Mixes for Bakers

Straight Dough

FLOUR		WATER		SALT		SUGAR		LARD		YEAST		Lbs. DOUGH	
Lbs.	Ozs.	Lbs.	Ozs.	Lbs.	Ozs.	Lbs.	Ozs.	Lbs.	Ozs.	Lbs.	Ozs.	Lbs.	Ozs.
25	DO NOT VARY	15	VARY ACCORDING TO AGE OF FLOUR	DO	6		10		8		4	41	8
50		30		NOT VARY	12	1	4	1	VARY ACCORDING TO DESIRED	DO NOT VARY	8	83	
75		45		1	2	1	14	1	8		12	124	8
100		60		1	8	2	VARY ACCORDING TO TEMPERATURE OF OVEN	2		1		166	
125		75		1	14	3	2	2	8	1	4	207	8
150		90		2	4	3	12	3		1	8	249	
175		105		2	10	4	6	3	8	1	12	290	8
200		120		3		5		4		2		332	
400		240		6		10		8		4		664	
600		360		9		15		12		6		996	

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TEMPERATURE TABLE FOR 80 DEGREE DOUGH

TEMPERATURE OF ROOM	TEMPERATURE OF FLOUR																			
	90	88	86	84	82	80	78	76	74	72	70	68	66	64	62	60	58	56	54	52	50
100	80	82	84	86	88	90	92	94	96	98	100	102	104	106	108	110	112	114	116	118	120
98	82	84	86	88	90	92	94	96	98	100	102	104	106	108	110	112	114	116	118	120	122
96	84	86	88	90	92	94	96	98	100	102	104	106	108	110	112	114	116	118	120	122	124
94	86	88	90	92	94	96	98	100	102	104	106	108	110	112	114	116	118	120	122	124	126
92	88	90	92	94	96	98	100	102	104	106	108	110	112	114	116	118	120	122	124	126	128
90	90	92	94	96	98	100	102	104	106	108	110	112	114	116	118	120	122	124	126	128	130
88	92	94	96	98	100	102	104	106	108	110	112	114	116	118	120	122	124	126	128	130	132
86	94	96	98	100	102	104	106	108	110	112	114	116	118	120	122	124	126	128	130	132	134
84	96	98	100	102	104	106	108	110	112	114	116	118	120	122	124	126	128	130	132	134	136
82	98	100	102	104	106	108	110	112	114	116	118	120	122	124	126	128	130	132	134	136	138
80	100	102	104	106	108	110	112	114	116	118	120	122	124	126	128	130	132	134	136	138	140
78	102	104	106	108	110	112	114	116	118	120	122	124	126	128	130	132	134	136	138	140	142
76	104	106	108	110	112	114	116	118	120	122	124	126	128	130	132	134	136	138	140	142	144
74	106	108	110	112	114	116	118	120	122	124	126	128	130	132	134	136	138	140	142	144	146
72	108	110	112	114	116	118	120	122	124	126	128	130	132	134	136	138	140	142	144	146	148
70	110	112	114	116	118	120	122	124	126	128	130	132	134	136	138	140	142	144	146	148	150
68	112	114	116	118	120	122	124	126	128	130	132	134	136	138	140	142	144	146	148	150	152
66	114	116	118	120	122	124	126	128	130	132	134	136	138	140	142	144	146	148	150	152	154
64	116	118	120	122	124	126	128	130	132	134	136	138	140	142	144	146	148	150	152	154	156
62	118	120	122	124	126	128	130	132	134	136	138	140	142	144	146	148	150	152	154	156	158
60	120	122	124	126	128	130	132	134	136	138	140	142	144	146	148	150	152	154	156	158	160

We do not recommend using water above 108°

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To Find Temperature of Water to be Used

Find the number in the left hand column of figures corresponding to the temperature of the room. Follow across to a point under the top row of figures corresponding to the temperature of the flour. The number at this point represents the required temperature of the water.

From this deduct twice the amount the dough is heated by the mixer.

EXAMPLE. Room temperature 80 degrees, flour temperature 70 degrees. Find 80 the room temperature in the left hand column of figures. Follow across to the number directly below 70 in the top row of figures corresponding to the flour temperature. If the mixer warms the dough 10 degrees, deduct 20 degrees or twice the amount the mixer warms the dough. Deducting 20 from the number 90 found above, we have 70 degrees, the proper temperature for the water to be used in the present case.

A mixer having 12 to 18 revolutions per minute will warm the dough from about 2 degrees to 6 degrees in 20 minutes mixing. At 20 to 30 revolutions it will warm the dough from about 6 degrees to 10 degrees in 20 minutes mixing. In a high speed mixer from about 10 degrees to 15 degrees in 20 minutes mixing. In a very warm shop these figures are nearly double; in a cold shop these figures would have to be reduced.

We figure 80 degrees F. as being about normal for shop temperature, and the above time and temperature can only be followed when your shop temperature ranges near this point, say 76 degrees to 84 degrees.

But when the temperature of the shop is ranging below 76 degrees or above 84 degrees the baker must regulate his temperature and time of fermentation to meet this condition.

The baker should be very careful about proofing his bread. The proof must be regulated according to the temperature of the oven: High temperature, long proof; low temperature, short proof.

To have your dough at 80 degrees after mixing see our table for 80 degrees dough. If higher temperature is desired, for each degree additional make the water used 2 degrees higher.

It is better to use more yeast than high temperature to ripen a dough.

A dough fermenting at a high temperature develops ferments, causing sourness. The loaf will have a coarse, honeycombed texture, be poor in flavor and will make a generally unsatisfactory loaf.

A warm dough is inclined to become slack and sticky. It will appear young while in reality it is aged sufficiently.

A cool dough gives a sweet flavor, a white color, and is the proper method to use in making good bread.

During the hot summer days the water from the hydrant is usually not cool enough to hold the temperature of the dough at 80 degrees to 84 degrees.

Use a thermometer and be sure the dough is not above 80 degrees to 84 degrees when leaving the mixer. A dough properly mixed and properly fermented practically insures good bread.

A dough mixed warm will not take good absorption. The warmth softens the gluten so it is not capable of taking the water it should.

Our table shows a reduction in temperature and time of fermentation as the doughs increase in size. This is due to the generation and retention of more heat in the larger doughs.

(See Temperature Table for 80 Degree Dough.)

Temperature of Dough After Mixing	TIME OF FERMENTATION Wherever Soft Water is Used Shorten Time Fermentation. Wherever Hard Water is Used Lengthen Time Fermentation				
When machine mixer is used mix dough at least 15 to 20 min	1st Rising	2nd Rising	3rd Rising	4th Rising	Total Time to the Bench
84 degrees	3½ hours	1	½	½	5½ hours
84 degrees	3½ hours	1	½	½	5½ hours
84 degrees	3½ hours	1	½	½	5½ hours
82 degrees	3¼ hours	1	½	½	5¼ hours
82 degrees	3¼ hours	1	½	½	5¼ hours
82 degrees	3¼ hours	1	½	½	5¼ hours
82 degrees	3 hours	1	½	½	5 hours
82 degrees	3 hours	1	½	½	5 hours
80 degrees	3 hours	1	½	½	5 hours
80 degrees	3 hours	1	½	½	5 hours

A Practical Dough Sheet for Everyday Use in the Bakeshop

A Guide to Accurate Work

Saves Time and Avoids Errors

Read across from left to right

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1 quart water makes 2 lbs 1 gallon makes 8 lbs. One 12-quart pail makes 24 lbs

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115 Plain Rolls

Set warm sponge with one gallon water, two ounces yeast, ten pounds flour. Let rise and drop. Add for dough one-half gallon milk, one and one-half pounds sugar, one and one-half pounds lard, three ounces salt, ten to twelve pounds of flour. Four pounds of dough makes three dozen rolls. Work like for Raisin Bread. From this dough make Parker House, Plain Rolls, Finger Rolls. Make a soft dough when making Sandwich Buns.

116 Sweet Dough

Sponge

1 gal. water.
4 oz. yeast.
10 lbs. flour.

Dough

½ gal. milk.
3 lbs. sugar.
3 lbs. butter and lard.
3 oz. salt.
15 eggs.
Flavor, mace and lemon.

Mix like for Raisin Bread. Add milk, sugar, lard and eggs, creamed together like for Cakes. Make smooth dough. Let come up full twice and take. For a still richer dough for Coffee Cake add sixteen ounces more butter and eight ounces more sugar. The Plain Rolls dough and Sweet Dough can be used for Doughnuts and Jelly Balls or Bismarcks.

117 Special Dough for French Coffee Cake Form Cake

Take half spring, half winter wheat flour. Set a soft sponge with one gallon milk, eight ounces yeast, twelve pounds of flour at 85 degrees. Take sponge when it drops; cream two and one-half pounds sugar, three pounds butter and lard with fifteen eggs, add flavor of mace and lemon, beat smooth with the sponge, add 2 pounds of raisins and let prove up half, then scale about twelve ounces of this mixture in well greased forms; let prove up double in size, bake in 330 to 340 degrees. Take out of forms and sift with powdered sugar while warm. These sell for 10 cents in most of the bakeries.

118 Butter Rolls

5 qts. milk and water.
6 oz. lard.
1 lb. sugar.
2½ oz. salt.
12 eggs.
½ lb. yeast.
16 to 18 lbs. flour.

Make a straight dough, let come up fully twice, set to cool and roll in 3½ lbs. of butter, as for puff pastry (see No. 86 and 88). Use for crescent and split rolls. For sweet pastry take 6 lb. of sweet dough, No. 116, and roll in from 18 to 24 oz. of cold butter, use for pretzels, snails and other fancy rolls. Let prove in cool place to prevent the butter to run and make the goods too fat. The ordinary shop temperature is sufficient.

119 Hot Cross Buns

(50 doz.—straight dough).

6 qts. milk.
6 qts. water.
5 lbs. brown sugar.
3 lbs. lard.
½ lb. salt.
12 oz. yeast.
1½ oz. cinnamon.
1½ oz. allspice.
1 oz. cloves.
5 lbs. fruit.

Flour to make medium stiff dough. Stamp with cross when partially proofed. Wash with egg, sugar and milk.

120 Boston Brown Bread with Baking Powder

One pint of corn meal, one-half of a pint of rye meal, one-half of a pint of graham flour, one-half of a pint of wheat flour, two tablespoonfuls of Calumet Baking Powder; mix all with one teaspoonful of salt. One quart of fresh milk, mix all well, and if too stiff add a little water. Make no stiffer than corn muffins; put in well greased, deep tins, with cover; do not fill them half full. Set in pan with one and one-half inches of water, so as to steam or boil from bottom, or bake in a steamer. Bake three or four hours in a medium oven; after two hours cool down the oven to 360 degrees.

121 Boston Brown Bread

5½ oz. Calumet Baking Powder.
2 oz. salt.
4 qts. molasses.
4 qts. milk or half water.
3 lbs. corn meal.
3 lbs. rye flour.
3 lbs. graham flour.
3 lbs. spring wheat flour.
2 lbs. raisins

Makes thirty-two 5-cent loaves scaled fourteen ounces each. Mix all the ingredients together, scale into the well greased molds, bake from one and one-half to two hours in a temperature of 275 to 300 degrees Fahr.

122 Whole Wheat Bread—Graham Bread

For Graham Bread use half graham and half bread flour. For Whole Wheat, two-thirds whole wheat flour and one-third spring.

1 gal. water.
3 oz. yeast.
3 oz. salt.
4 oz. sugar.
½ pt. molasses.
4 oz. lard.
About 14 lbs. of mixed flour.

Make a straight dough as usual. Let dough come up once full, then punch down. Let come half, punch again, and give half hour and take. Give shorter proof in pan. Bake in 375 degrees.

122b American Rye Bread

Set a sponge with one gallon water, two and one-half to three ounces yeast, and ten pounds of rye blend; set at 80 degrees; let rise and drop well. For the dough add one-half gallon water, six ounces salt (caraway seed if desired, two ounces), and about twelve pounds of rye

blend. Have the dough about 75 degrees. Let the dough come up full once, work down, let come up half and take, scale and mold in loaves.

Bohemian Rye Bread.—Use pure rye flour for dough-ing. Scale 5-cent loaves at one pound two ounces; 10-cent loaves at two pounds four ounces.

122c Rye Bread with Yeast and Sour Dough

Take about three pounds of rye bread dough, left from the previous day for this purpose; dissolved in one quart of water. Set a sponge with two gallons of water, four ounces yeast, about sixteen pounds of rye flour and the old dough. Let rise and drop; add two gallons more of water, twelve ounces salt, caraway seed and more rye flour to make a firm dough. Let this dough just come up so it shows life, then scale and mold into loaves, prove and bake in steam. Rye bread requires a slightly higher temperature in baking than white bread, usually from 425 to 435 degrees Fahr.

122d Salt Rising Bread

To make this bread successfully, a warm temperature of from 106 to 110 degrees Fahr. must be maintained dur-ing the whole process. The corn meal used should not be sterilized or kiln dried (most mills sterilize the corn before grinding). Where it is practical, grind your own corn for this purpose, using white corn. Put five to six ounces meal, one-half teaspoonful soda and a pinch of salt in small bowl or pan; add one and one-half pints boiling milk and one-half boiling water gradually to the meal and stir to a soft batter. This forms the start. Set this bowl well covered on top of the back oven in the sand, or in a pan of warm water where the given tem-perature can be maintained. Best to set this in the evening, as it takes about twelve hours to become light. When this ferment is light take a larger bowl or dishpan, put in three quarts of water and sufficient bread flour to make a thick batter as for Pan Cakes and add the first ferment, beating it well. Have this batter at the right temperature and set in proving closet, which should be warm and moist. This sponge will be light in one hour at a temperature of 110 degrees. Then make the dough. Add three quarts water, five ounces salt, five ounces sugar and eight ounces lard; make a medium dough; let dough come only so it shows life, then scale and mold in pans; set in warm prover. Do not give as much proof as for yeast bread and bake as usual. A one-pound loaf bakes in twenty minutes. Some bakers leave out the milk in the first ferment, add one pound of mashed potatoes, the potato water, two ounces brown sugar, one ounce ginger. This is said to hasten the start, gets it ready in a shorter time.

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